

Technology
MARCH 31, 1951
STACK

THE NATIONAL

Little Public Library

APR 4 1951

Provisioner

Leading Publication in the Meat Packing and Allied Industries Since 1891

BUSSE BROKERAGE

BOARD OF TRADE BUILDING * SIXTEENTH FLOOR
THE DRESSED HOG BROKERS * CHICAGO

DENOMINATOR DRESSED HOG SPECIALISTS

BUSSE
DENOMINATOR
DRESSED
HOGS

THE PACKERS FRIEND
THE SURE WAY TO IMPROVE YOUR RESULTS
THE SAFE METHOD
THE MOST ECONOMIC WAY TO BUY PORK
THE CONNECTING LINK
THE ANSWER TO LIVE HOG SHIPPING LOSSES

OUR CREDO

To constantly strive to divide, equally, between Buyer and Seller, through the Busse Denominator Pricing Method, the economic savings inherent in the shipping of Dressed Hogs, instead of Live Hogs.



St. Busse



DRESSED HOGS
EXCLUSIVELY
LONG DISTANCE PHONE
WEBSTER 9-3113

BUSSE

BASIC DENOMINATOR SCHEDULE

PACKER STYLE DRESSED HOGS

DRESSED PIGS • DENOMINATOR • LIVE MARKET

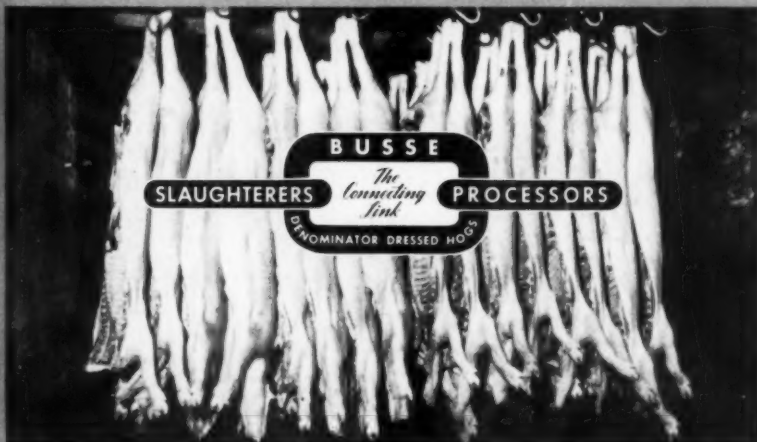
54-72#	@	1.63	x	90-120#
73-89	@	1.55	x	120-140
90-107	@	1.50	x	140-160
108-123	@	1.46	x	160-180

DR. BUTCHERS • DENOMINATOR • LIVE MARKET

124-138#	@	1.43	x	180-200#
139-154	@	1.42	x	200-220
155-169	@	1.41	x	220-240
170-192	@	1.40	x	240-270
193-213	@	1.39	x	270-300
214-239	@	1.37	x	300-330
240-263	@	1.35	x	330-360

DRESSED SOWS • DENOMINATOR • LIVE MARKET

184-205#	@	1.48	x	270-300#
206-227	@	1.44	x	300-330
228-249	@	1.42	x	330-360
250-279	@	1.40	x	360-400
280-314	@	1.38	x	400-450
315-385	@	1.36	x	450-550



Write us for complete information and your handy size permanent personal copy of the
BUSSE BASIC DRESSED HOG DENOMINATOR SCHEDULE

ORIGINATORS AND DEVELOPERS OF THE DRESSED HOG BUSINESS

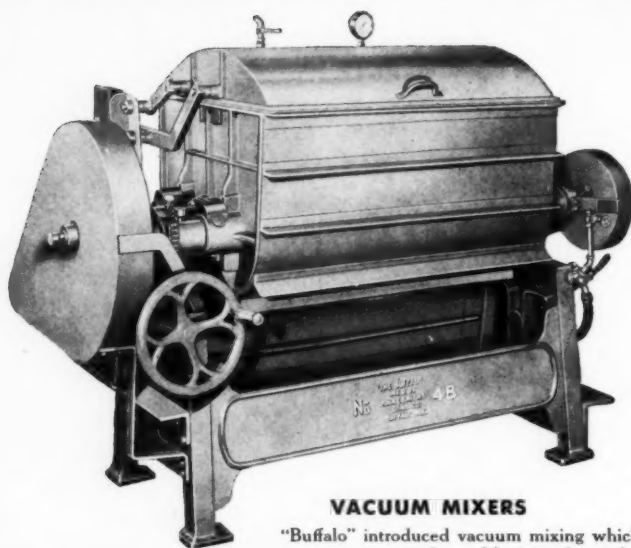
MADE BY SPECIALISTS

...skills concentrated for your benefit

BUFFALO sausage-making machinery is designed and manufactured by men who devote their full time to this one line of equipment. Being their sole occupation, there is no division of their thought and skill. That is why...because they are specialists...that you always get the best when you get "Buffalo."

JOHN E. SMITH'S SONS CO. 50 Broadway, Buffalo 3, N. Y.

Sales and Service Offices in Principal Cities



VACUUM MIXERS

"Buffalo" introduced vacuum mixing which puts 20% more meat...air-free, of better color and with better curing qualities...into every casing. "Buffalo" has more experience and has sold far more units than any other. Stainless paddles, shafts, tubs and end plates optional. Capacities (standard mixes also) from 75 to 2,000 pounds.

**BEST
BUY**

**Buffalo
QUALITY
SAUSAGE
MACHINERY**



Why Buffalo is the Best Buy Anytime...

Over 80 years experience in design and development. • First with the newest and best operating features. • Made by specialists who concentrate skills in one field. • A complete line of types and sizes to choose from. • Quality construction, maximum safety, thoroughly sanitary. • Used and recommended by sausage makers everywhere.

**MAIL
COUPON**
or write for
Catalogs



JOHN E. SMITH'S SONS CO., 50 Broadway, Buffalo 3, N. Y.

I am interested in the following:

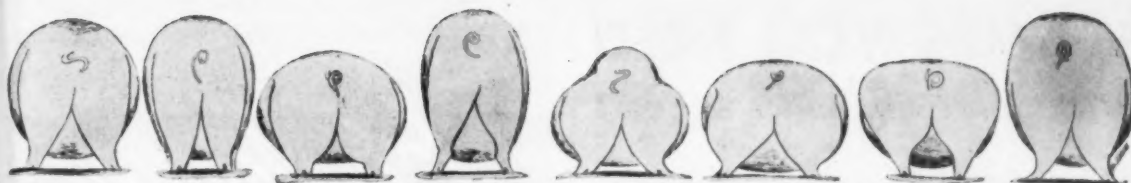
- | | |
|-------------------------------------------------------------------|---------------------------------------------|
| <input type="checkbox"/> Cutter | <input type="checkbox"/> Casing Applier |
| <input type="checkbox"/> Grinder | <input type="checkbox"/> Pork Fat Cuber |
| <input type="checkbox"/> Mixer | <input type="checkbox"/> Head Cheese Cutter |
| <input type="checkbox"/> Stuffer | <input type="checkbox"/> Smoke Master |
| <input type="checkbox"/> Combination of Special Purpose Equipment | |

Name _____

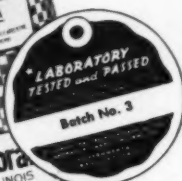
Company _____

Address _____

City and State _____



HOW TO GET THE BEST VALUE OUT OF NEVER-UNIFORM HOGS



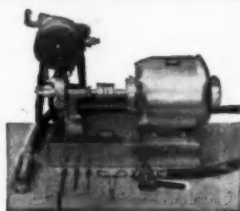
Cure never-uniform hogs with *ever-uniform* PRAGUE POWDER. *It's different!* Every crystal of ever-mild, ever-uniform PRAGUE POWDER is scientifically "flash fused". . . to contain each of the ingredients that *fixes* color, *holds* the color, and *preserves* the meat. PRAGUE POWDER always accelerates flavor development, too!

*U. S. Pat. Nos. 2054623, 2054624, 2054625, 2054626

© Prague Powder

Griffith's No. 7 Pathfinder Pump

Widely used by packers requiring a dependable, light weight artery or spray pumping unit. Capacity: 1 pumper. Rugged, well-built, has totally enclosed 110-220 volt, 60 cycle, AC motor.

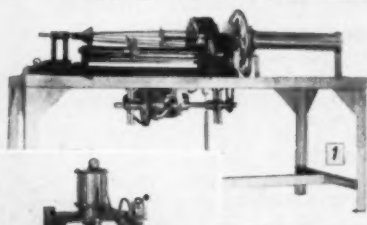


Griffith's Stainless Percentage Scale

Combination meat scale and Prague Powder pickle calculator. Completely automatic. Requires no figuring, eliminates all guesswork. Easy to use. Anyone can learn to operate in a few minutes.



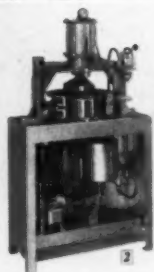
MEAT STRINGING MACHINE



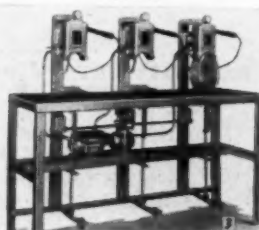
1.
Power Meat Stringer
For large hams, loins, butts, and small pieces.

HAM CANNING EQUIPMENT

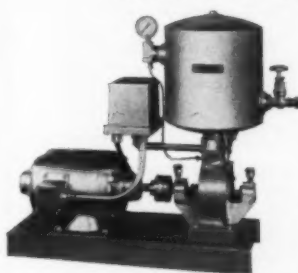
2. **Hydraulic Ham Press**
For profitable "Cold-Pack" hams.



3. **Vacuum Hood Unit**
For tighter pack with less juice.



BIG BOY PUMPS



No. 4—Capacity up to 4 operators

No. 1—Capacity up to 12 operators

There is a Griffith's Big Boy Pump of a size and design to meet every practical artery and spray pumping requirement—from one to twelve operators. All deliver a gentle but positive pressure which quickly distributes the pickle into the farthest part of the meat. All have totally enclosed motors and will give steady, trouble-free, heavy duty performance.

FAMOUS SCIENTIFICALLY-CONTROLLED INGREDIENTS FOR MEAT PRODUCTS

- TO ASSURE "FLAVOR-CONTROL"
- TO REDUCE SPOILAGE LOSSES

Purified* Ground Spices and Cereal Binders
Royal Soluble Seasonings
Vegamine (Meaty Flavored Protein Hydrolysate)

The

GRIFFITH LABORATORIES, Inc.

In Canada—The Griffith Laboratories, Ltd,

CHICAGO 9, 1415 W. 37th St. • NEWARK 5, 37 Empire St. • LOS ANGELES 58, 4900 Gifford Ave. • TORONTO 2, 115 George St.

★ Without obligation, write for details about these items—or—for information about services of Griffith scientists in formulating new products, or in solving any food problems.

* U. S. Sterilization Patent Numbers 2107697, 2189947, and 2189949

STAMPS YOU NEED

to comply with OPS Order 1

CONFORM TO OPS REGULATIONS

All wholesale cuts must be marked



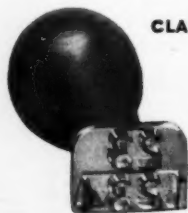
CLASS 1 LEGEND STAMPS

Sharp engraved brass face with rust-proofed steel body and border. Hardwood handle. Available in $\frac{3}{4}$ ", $1\frac{1}{4}$ " and $1\frac{3}{4}$ " diameters. Conform to Govt. specifications. All sizes at same low price of \$3.50 each. Specify establishment number when ordering. Local and State Inspection Stamps also available.



CLASS 1A LEGEND & NUMBER

Legend stamp as described above, plus 1A registration number engraved in solid brass on changeable slug in $\frac{3}{8}$ " figures. Complete stamp as illustrated \$6.00 each. Base and number slug for attaching to present legend stamps, \$2.50. Extra number slugs \$1.25 each. Specify legend size, U.S. and 1A numbers when ordering.



CLASS 2 REGISTRATION STAMP

Hand engraved in solid brass, hardwood handle. $\frac{3}{8}$ " figures are deep cut for long legible marking. District number on top line, registration number on second line. Give numbers desired when ordering. Price only \$4.85 each, complete.



CLASS 2A REGISTRATION STAMP

Hand engraved solid brass, hardwood handle, $\frac{3}{8}$ " figures. District number on top line, plant number on 2nd line, 2A number on changeable slug. Stamp complete as shown, any figures desired, \$4.75 each. Extra 2A slugs \$1.25 each, any figures desired.

ORDER NOW! Meat Stamping Ink \$1.00 qt., \$2.20 gal. $\frac{4}{4}$ " stamp pad with handle \$1.50

GREAT LAKES STAMP & MFG. CO.

2500 IRVING PARK ROAD • CHICAGO 18, ILL.

THE NATIONAL



Provisioner

VOLUME 124

MARCH 31, 1951

NUMBER 13

Contents

Issue Stop-Gap Slaughter Order.....	8
Armour's First Quarter Sales Rise.....	7
OPS Imposes Food Price Controls.....	8
AFL, CIO Postpone Strikes.....	7
Machine Forms "One-Punch" Steaks.....	9
High Grease Recovery System.....	10
Hold Third Research Conference.....	13
BAI Releases Inspection Figures.....	20
Up and Down the Meat Trail.....	17
Classified Advertising.....	36

EDITORIAL STAFF

EDWARD R. SWEM, *Vice President and Editor*
 VERNON A. PRESCOTT, *Managing Editor*
 HELEN P. MCGUIRE, *Associate Editor*
 GREGORY PIETRASZEK, *Technical Editor*
 DOROTHY SCHLEGEL
 C. B. HEINEMANN, JR., *Washington Representative*, 740 Eleventh St., N.W.

ADVERTISING DEPARTMENT

407 S. Dearborn St., Chicago 5, Illinois
 Telephone: WA bash 2-0742

HARVEY W. WERNECKE, *Vice President and Sales Manager*

FRANK N. DAVIS
 ROBERT DAVIES

F. A. MacDONALD, *Production Manager*

CHARLES W. REYNOLDS, *New York Representative*, 11 E. 44th St. (17) Tel. Murray Hill 7-7840, 7-7841

Los Angeles: DUNCAN A. SCOTT & CO., 2978 Wilshire Blvd. Tel. DUnkirk 8-4151

San Francisco: DUNCAN A. SCOTT & CO., Mills Building (4). Tel. GARfield 1-7950

DAILY MARKET SERVICE

(Mail and Wire)

E. T. NOLAN, *Editor*

EXECUTIVE STAFF OF THE NATIONAL PROVISIONER, INC., Publisher of

THE NATIONAL PROVISIONER
 DAILY MARKET SERVICE
 ANNUAL MEAT PACKERS GUIDE

THOMAS McERLEAN, *Chairman of the Board*

LESTER I. NORTON, *President*

E. O. H. CILLIS, *Vice President*

A. W. VOORHEES, *Secretary*

Published weekly at 407 S. Dearborn St., Chicago (5), Ill., U.S.A., by the National Provisioner, Inc. Yearly subscriptions: U.S., \$4.00; Canada, \$6.50; Foreign countries, \$8.50. Single copies, 25 cents. Copyright 1951 by the National Provisioner, Inc. Trade Mark registered in U. S. Patent Office. Entered as second-class matter October 9, 1919, at the Post Office at Chicago, Ill., under the act of March 3, 1879.

tough floors for
tough conditions

FEREM FLOORS

BLUE TEMPER

In your plant you can have dense, ductile floors almost diamond hard, which are not slippery, showing no noticeable wear for long periods and involving practically no upkeep costs. Such floors are constructed with Ferem, the "Blue Temper" component in the floor topping, replacing sand, stone and silica.

Ferem is used in heavy duty floors, loading platforms, corridors and runways in newly constructed buildings, or when replacing worn or eroded floors. Ferem is resistant to the corrosive action of chemical solutions—and highly slip-proof under the wet floor conditions of many industries.

USED IN Breweries and Beverage Plants
Distilleries
Dairies
Packing Houses
Canning Plants
Chemical Plants
Industrial Plants

A. C. HORN COMPANY, INC.

MANUFACTURERS OF MATERIALS FOR BUILDING MAINTENANCE AND CONSTRUCTION

10TH STREET & 44TH AVENUE, LONG ISLAND CITY 1, N. Y.

LOS ANGELES • SAN FRANCISCO • HOUSTON • CHICAGO • TORONTO

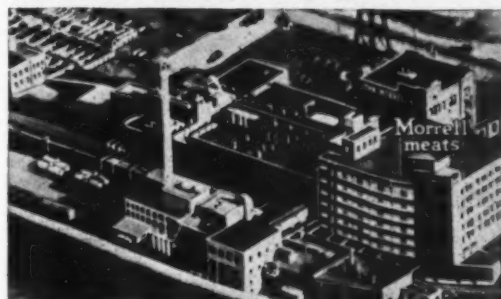
SUBSIDIARY OF SUN CHEMICAL CORPORATION



In the Sucrest refinery of American Molasses Co., Brooklyn, N. Y.



In the kitchens of Thrifty Drug Chain, Los Angeles, Cal.



In the packing plant of John Morrell & Co., Topeka, Kansas



In the brewery of Miller Brewing Co., Milwaukee, Wis.



.....

• GENTLEMEN: NP-51

• Please send complete data on FEREM FLOORS.

• NAME _____ TITLE _____

• COMPANY _____

• ADDRESS _____

• CITY _____ STATE _____

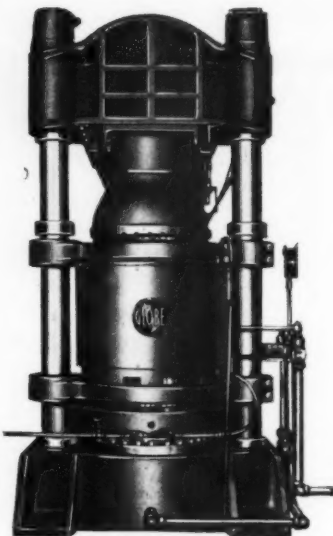
FOR GREATER FAT SALVAGING PROFITS---

GLOBE DRY RENDERING EQUIPMENT

reclaims larger quantities of saleable fats, boosts your profits, lowers your costs. Not an idle boast—this Globe equipment was developed in packing houses for packing house production engineers, and for years it has been producing greater profits in packing plants all over the country. And we have increased our manufacturing facilities to make prompt shipment on all types of cookers and presses.

Write today for full information on any installation you may be planning. Our engineering staff will be glad to consult with you at no obligation.

Illustration of
Globe HPM 500-
Ton Hydraulic
Curb Press



- Globe Dry Rendering Cooker starts your fat recovery program off right by efficient use of thorough agitation and modern steam pressure and vacuum action.
- Globe Cracking Receiver or Perculator allows quick, thorough drainage of all free fats from cracklings discharged from the cooker.
- Globe HPM 500-Ton Hydraulic Curb Press puts the clincher on your economy program by recovering more grease from cracklings than smaller, less efficient types. Built of heavy materials with a high factor of safety, this press is usually maintained at less than $\frac{1}{2}\%$ per ton.
- Refer to Globe catalog for complete engineering data on all Globe Rendering Equipment.

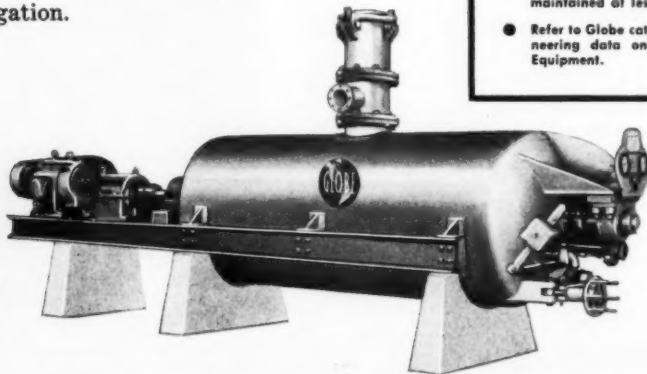


Illustration of
Globe Flowing
Drive Dry Rendering
Cooker

36 YEARS SERVING THE MEAT PACKING INDUSTRY WITH EXPERTLY DESIGNED EQUIPMENT

The **GLOBE** *Company*

4000 SO. PRINCETON AVE.
CHICAGO 9, ILLINOIS



Packinghouse Strike Postponed

The AFL and CIO unions, which jointly had threatened strikes for Monday, March 26, and then deferred them at least until May 6, will continue to work together. Officials of the unions said this week they would cooperate in efforts to persuade Economic Stabilizer Johnston to approve the 11c per hour raise negotiated with major packers. Both unions have extended contracts with Swift & Company and Armour and Company, leaving the wage increase up to the Wage Stabilization Board, which is not functioning at present.

Armour First Quarter Operations

Armour and Company earnings in the first quarter of the 1951 fiscal year amounted to \$7,668,512, compared with \$5,570,583 in the first quarter of the previous year. Food operations earned two-fifths of a cent per lb. and accounted for \$5,063,627 of the earnings, while non-food operations accounted for \$2,604,883. Reflecting both higher prices and an increase in tonnage, Armour sales for the first quarter at \$549,763,796 are up 36 per cent over the first quarter of 1950.

Since the beginning of the second fiscal quarter, price controls have had an unfavorable effect on results, particularly on meat operations, F. W. Specht, president, reported. The company is studying the advisability of extending the application of the last-in, first-out basis of pricing inventories to products not now on that basis, he said.

FDA Certification of Chemicals

Chemicals used in food products would first have to be certified as safe by the Food and Drug Administration, a bill introduced in the House this week would require. The measure (HR-3257), introduced by Congressman Miller of Nebraska, would require manufacturers of chemicals to file applications with the FDA showing that the chemicals had been adequately tested for such use, thus placing the burden of proof on the manufacturer.

At a recent meeting of the Commercial Chemical Development Association, a program for joint government and industry cooperation in studying problems relating to chemicals in food was proposed by Isaac Fogg, Atlas Powder Co. president.

NIMPA Convention Registration

Advance registration for the National Independent Meat Packers Association annual meeting is running well ahead of last year, the association said this week. The convention will be held at the Palmer House, Chicago, April 16, 17 and 18.

Full Production Goal: 1953

Defense Mobilizer Charles E. Wilson told the Senate appropriations committee that by 1953 the United States will be ready to produce sufficient weapons to fight a major war if necessary and at the same time provide more civilian goods. He emphasized the importance of an anti-inflation program to restrain the rise in living costs if the defense effort is to succeed.

Living Costs Reach All-Time High

The cost of living rose 1.3 per cent to a new record high in the month ended February 15, the Labor Department reported. Food and clothing prices led the rise to an index of 183.8 per cent of the 1935-39 average. The Labor Department also reported that factory employment hit a new postwar high last month.

Government Subsidies on the Way?

Reports from Washington indicate that the administration is preparing to draft a huge subsidy plan which would hold down retail prices of meat, milk and certain other foods. It would be patterned after the World War II program and would cost the government approximately \$1,500,000,000 a year.

Stop-Gap Slaughter Control Order Supersedes Distribution Order 1

The Office of Price Stabilization this week announced details of the stop-gap slaughter control order which will govern cattle slaughter quotas until Distribution Order 1, scheduled originally to go into effect April 1, can be used. Under the new control order cattle slaughterers will be restricted to the amount of live weight they slaughtered in their April 1950 accounting periods. There are no quota restrictions on hogs, calves, sheep and lambs.

Under the original regulation issued February 9, slaughterers were required to apply for registration by March 15, but due to delays in obtaining forms and to administrative difficulties, OPS officials said it had not been possible for all slaughterers to apply for or receive their registration numbers. OPS emphasized that forms are now available in all OPS field offices and that it is the responsibility of the slaughterer to see that he obtains the proper forms in time to make his application by April 15. If he has not filed or received his registration number by April 15, he may not slaughter livestock after that date.

In restricting cattle slaughter during April, OPS said a Class 2 slaughterer who receives an adjustment from OPS covering his April 1950 slaughter of cattle may use this quantity as his

April 1951 quota. A Class 1 slaughterer who receives an adjustment from OPS for the April-June quarter for cattle may use 31 per cent of the live weight authorized for that quarter as his quota covering the April 1951 accounting period.

Slaughterers who started business after April 1, 1950, and before February 9, 1951, may determine the amount of cattle they may slaughter during April 1951 by dividing their total live weight of cattle slaughtered in 1950 by the number of months in which they slaughtered cattle.

Class 1 and 2 slaughterers who custom slaughter for Class 1A and 2A slaughterers may not slaughter more than 100 per cent of the amount of cattle they slaughtered for such persons in their April 1950 accounting periods. If the Class 1 or 2 slaughterer started killing cattle after April 1 and before December 31, 1950, for the Class 1A or 2A slaughterer, he will determine the amount of cattle he may kill for them by the monthly average method.

OPS stated that those slaughterers who have received their registration numbers must mark or stamp the number on each carcass of meat so that it will appear on each accessible wholesale cut. Slaughterers who have not received registration numbers must mark or stamp meat in this way as soon as they receive their numbers. All kinds of meat must be marked.

OPS revealed that another change permits slaughter of "club" livestock until April 29, 1951, without OPS approval.

ICC Denies Trucker's Application to Haul Meat

The Interstate Commerce Commission has denied the application of Raymond Brothers Motor Transportation Co. for the right to operate as a contract carrier, transporting fresh meat and packinghouse products from Austin, Minn. and Fremont, Nebr. to Pacific Coast points and hauling fruits and vegetables in return to Midwest points.

A new application has been filed with the ICC by the Rowley Interstate Transportation Co., Galena, Ill., for permission to transport fresh meats and packinghouse products from Dubuque, Ia. to Los Angeles, San Francisco and Seattle. The hearing has been set for May 17 in Chicago.

Make Enforcement Changes

The Office of Price Stabilization has abolished enforcement activities in the 13 regional offices. It is expected the move will improve efficiency by having district enforcement offices contact the Washington headquarters directly.

FOOD MARGIN ORDER ISSUED BY OPS

In three orders issued this week the Office of Price Stabilization imposed food price controls of the mark-up type, applying to retail groceries and food wholesalers, on pricing of packaged foods, including canned meats. Specific percentages which food sellers can add to what they pay for food items are fixed. The system must be put into effect between April 5 and April 30.

OPS stated that under these regulations, wholesalers and retailers will be required to recalculate their ceilings weekly to take into account changes in the cost of foods they buy from their suppliers. Although the mark-ups to be applied in each group are uniform nationally, ceiling prices will not be the same throughout the country even among stores of the same group since net costs of retailers vary, depending on differences in transportation and other costs.

Ceiling Price Regulation 14 covers mark-ups to be used by wholesalers in calculating ceiling prices for a large number of items, among them the following which may be of interest to meat packers:

ITEM	Class 1 Retailer Owned Co-ops	Class 2 Cash and Carry	Class 3 Service Institu- & Delivery	Class 4 Institutional
Dog and Cat Foods ...	1.06	1.00	1.105	1.15
Canned Meat ...	1.055	1.08	1.10	1.15
Cooking and Salad Oils ...	1.07	1.075	1.10	1.15
Hydrogenated Shortening ...	1.045	1.045	1.06	1.06
Other Shortening	1.045	1.045	1.06	1.06

NOTE: The figures appearing in this table are described by OPS as figures to be multiplied by the net cost. Institutional wholesalers are defined as those not included in Class 1, the larger part of whose food sales are made to commercial, industrial or institutional users.

Ceiling Price Regulation 15, applies to Group 3 and Group 4 retailers. Group 3 retailers are defined as retailers other than independents with annual volumes under \$375,000. Group 4 includes all retailers with annual volumes of \$375,000 or more. Mark-ups for these groups on selected items are given in the following table:

ITEM	Allowed Mark-ups Over Net Cost GROUP 3	GROUP 4
Dog and Cat Foods ...	24	24
Pure Lard ...	17	15
Canned Meat ...	19	18
Cooking and Salad Oils ...	24	16
Hydrogenated Shortening ...	9	9
Other Shortening ...	17	13

NOTE: The figures in this table represent percentage mark-ups over net cost.

The third order, Ceiling Price Regulation 16, applies to Group 1 and Group 2 retailers. Group 1 retailers are defined as those with annual volumes of less than \$75,000, and Group 2 retailers include those with volumes of \$75,000 or more, but less than \$375,000. Mark-ups for these groups are given in the following table:

ITEM	Allowed Mark-ups Over Net Cost GROUP 1	GROUP 2
Dog and Cat Foods ...	27	27
Pure Lard ...	20	18
Canned Meat ...	21	21
Cooking and Salad Oils ...	28	28
Hydrogenated Shortening ...	9	9
Other Shortening ...	18	18

NOTE: The figures in this table represent percentage mark-ups over net cost.

Beef Advisory Group Urges Dollar-and-Cents Ceilings

Although dollar-and-cents ceilings on beef and pork products had been expected about the first of April it now appears likely that they will not be issued for several weeks. Beef and pork industry advisory committees have held numerous meetings in recent weeks with OPS officials. According to an OPS news release issued late last week the beef industry committee strongly urged the OPS to replace the general freeze under which the industry is operating with dollars and cents ceilings.

Arval Erikson, assistant director of OPS' Food and Restaurant Division, presided at the conference. Members of the beef advisory committee are: H. W. Moore, John Morrell & Co., Ottumwa, Ia.; A. B. Maurer, Maurer-Neuer Corp., Kansas City, Mo.; Adolph Miller, Union Packing Co., Los Angeles; H. J. Kruse, Seattle Packing Co., Seattle; B. B. Trotter, Hunter Packing Co., E. St. Louis; Milton Marshall, Cross Brothers, Philadelphia; J. B. Hawkins, Lykes Bros., Tampa, Fla.; Henry Neuhoft, Neuhoft Brothers Packers, Dallas; Benjamin Schwartz, B. Schwartz and Co., Chicago; E. M. Gibbs, Earl C. Gibbs, Cleveland; J. D. Pepper, Pepper Packing Co., Denver, and Milton J. Schloss, E. Kahn's Sons Company of Cincinnati.

week the
imposed
up type,
and food
ackaged
Specific
can add
ms are
ut into
il 30.
e regu-
ers will
ceilings
changes
y from
ark-ups
re uni-
will not
country
e group
ry, de-
spporta-

covers
alers in
a large
the fol-
rest to

Class 4
Institu-
tional

1.15

1.15

1.15

1.06

1.06

table are
plied by
e defined
ger part
rcial, in-

applies
tailers.

retail-
th an-
roup 4
al vol-
ups for
given

Net Cost
UP 4

24
15
18
16
9
13
ent per-

Regu-
Group
re de-
nes of
tailers
75,000
Mark-
in the

Net Cost
UP 2

7
18
21
28
9
8
ent per-



Jack Young, co-inventor of steak forming machine, holds chunk of unformed meat in left hand and displays finished product in other.

ALL meat appearance, full meat color and natural ingrained marbling are plus sales factors of "steaks" formed by a recently introduced machine. This machine forms, tenders and seals, all in one operation. All the meats are evenly shaped as to thickness and outer size. As the forming operation does not affect the surface of the meat, all the "steaks" have the appearance of center cuts. None of the surface coloring nor marbling is sacrificed.

The machine was developed over a period of four years by Jack Young and Sam Sotos, food technologists. The current model, the third that Young and Sotos have built, is a production model which, with minor modifications, is to be manufactured for the meat industry.

The new machine employs air pressure for its tendering and forming action. There are two integral parts—an air-driven die hammer head and a mated forming well. The well is a part of a circular feed disc which contains four wells in all. The disc brings the wrapped cut of meat under the hammer head. Then, the hammer travels down, forming and tendering the meat by disrupting its tissues. The hammer itself does not touch the product. Actually, a layer of air built up between hammer and meat performs the steak forming function.

The meat is not disintegrated into a pulp. Although spread into a uniform thickness, it retains its oneness of shape and unity. The ability of the hammer to shape the meat without mashing it is the key to this steak forming technique. The wells move vertically, and, when positioned under the hammer head, are at their maximum depth. Depending on the nature of the meat being formed, the pressure of the hammer can be controlled at a setting from 15,000 to 160,000 psi.

A small amount of air is trapped within the well as the hammer descends. This air, coupled with an even smaller amount that is liberated from



Photo above shows how cello sheet is readily peeled from frozen liver steak. Right, operator places wrapped chunks in wells of rotating disc. Below, operator loosens nut on disc preparatory to changing to circular-walled disc. He will then loosen four nuts for quick hammer change.

Pneumatic Press Forms Tasty Steaks With One Punch

Production models will have a vacuum device to lift the "steaks" from the plate and stack them into units of six or 12.

The unit has successfully handled various cuts of meats, steaking out liver, pork, beef and veal. Short of shank meat, any cut of inexpensive meat can be made into a tender appetizing "steak," its inventors claim.

The machine will form pieces from any weight from one ounce to 1½ lbs. The meats can be uniformly shaped into one of three patterns—a 4½-in. square, a circular patty 4½ in. in di-



the meat builds up a counter pressure that prevents the hammer from contacting the meat. The air is literally a hammer which flattens the meat without mashing it. The spread of the meat is fixed by the well size.

After the meat is formed, the hammer rises and the disc continues to turn. The plate within the well moves up and the formed "steak" is ejected.

ameter or into a 4½-in. diamond. The discs can be interchanged in a matter of minutes simply by unscrewing four nuts on the hammer head and one on the disc.

Besides its advantage of retaining natural meat appearance, the machine is said to lower labor costs, permit the merchandising of formed meats in either a fresh or frozen state and allow rapid production line fabricating. The stated production rate is 2,100 "steaks" per hour.

Prior to forming, meats can be prepared either for a stated weight or a catch weight. In the former case, the butcher preparing the pieces will have to cut and check-scale his own cuts. In a production setup, the check weighing can be performed by the wrapper.

The meats are wrapped before being pressed. The cut is simply placed in

(Continued on page 31)

NEW SEPARATOR EQUIPMENT

Recovers 90% Grease From Plant Waste



VERY high percentages of valuable grease and settleable solids are now being salvaged from sewage at the plant of the Luer Packing Co. in Los Angeles through the use of a new type of waste recovery equipment.

Not only does the new process recover valuable by-products, but it also puts the waste in better shape for further treatment.

From time to time THE NATIONAL PROVISIONER has published authoritative articles on the separate but related problems of grease recovery and sewage treatment. For example, a series of articles by expert E. N. Mortenson of Swift & Company in 1943 dealt with methods of determining grease losses and practical ways of recovering such material. In 1946, expert E. F. Eldridge of Michigan State College analyzed the meat plant waste disposal program in another PROVISIONER series. On different occasions the magazine has described grease recovery ideas of individual packers and pointed out the importance of the problem.

It has been all too common policy in the industry to meet the problem of grease salvage by constructing a catch basin of such a size and shape that it could be conveniently located in some out of the way place—and then to forget about it. Even in the beginning, the catch basin may be inadequate for proper detention. The usual sequence of events is that the plant is enlarged from time to time but the catch basin remains the same and its efficiency drops progressively as it is forced to handle greater and greater volumes of waste.

The growing emphasis being placed on abatement of pollution has served to focus attention on the grease that may be loaded on sewers by inefficient catch basins and also on the financial loss that is involved. Excessive grease

is generally deemed undesirable in biological sewage treatment processes and regulations concerning the allowable grease content of waste waters are becoming more stringent.

The Luer Packing Co. was confronted with the same problem as most packing plants. The size of its catch basin had remained stationary while the plant had been enlarged several times. The situation was further aggravated by the fact that the city sewer line was plugging up twice a year and all packers using the line were assessed the expensive cost of cleaning. City officials were alarmed at the quantity of grease being deposited in the sewer and strongly urged that action be taken to alleviate the condition.

Realizing that the situation was one that demanded action, Albert and Walter Luer instigated a program carried out by Frank Wells, chief engineer, and George Savard, chemist, Luer Packing Company, and Dr. Robert Baum of the Bulkley, Dunton Pulp Company, Inc. In addition, the City of Vernon, represented by Robert King, sanitary engineer, was helpful in bringing about a solution to the problem.

The first logical step was to determine, definitely, the facts as to the operation of the existing catch basin. Accordingly, a weir was cut out in one of the baffles to ascertain flow conditions and samples of both influent and effluent were proportionally composited and analyzed to determine efficiency.

The following condensed results of

two representative tests illustrate the performance of the catch basin:

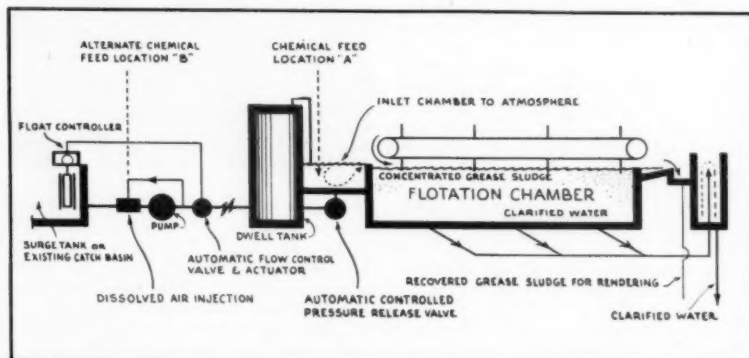
TABLE I

June 13, 1950		Influent	Effluent
Grease in p.p.m.	814	543	
Grease in pounds	2035	1358	
Average flow in g.p.m.	400		
Average detention time	8 min.		
Grease lost in pounds	1358		
Per cent of recovery	34		
July 11, 1950		Influent	Effluent
Grease in p.p.m.	601	417	
Grease in pounds	1633	1133	
Suspended solids in p.p.m.	627	477	
Suspended solids in pounds	1704	1296	
Average flow in g.p.m.	435		
Average detention time	7.5 min.		
Grease lost in pounds	1133		
Suspended solids lost			
in pounds	1296		
Per cent grease recovery	30		
Per cent suspended solids recovery	24		

These results constituted striking evidence that remedial action was needed and that an installation that would measurably increase grease recovery would pay for itself in a short time.

For experimental purposes a 50 g.p.m. Colloidair separator was supplied by Bulkley, Dunton Pump Company, Inc. and a portion of the waste water was routed through the unit. A small amount of alum solution was used as a flocculating agent and recoveries averaging 90 to 92 per cent of grease and 82 to 85 per cent of suspended solids were obtained.

On the basis of this performance the Luer company decided to install a 500 g.p.m. separator to treat all waste with



FLOW DIAGRAM OF COLLOIDAIR GREASE SEPARATING SYSTEM

the exception of that associated with paunch solids. The performance of the 500 g.p.m. unit has been fully satisfactory and results being obtained correspond closely to those indicated by the pilot plant operation.

Table II shows in tabular form data obtained from tests made since the unit was installed.

As is indicated, average grease recovery has increased from 32 per cent to about 90 per cent which corresponds to a recovery of 800 to 2000 lbs. more per day than was realized with the old catch basin. In addition, the increased yield of protein-rich suspended solids shows up as an increased amount of meat and bone scrap.

The Colloidair separator was installed in the room on the ground floor containing the old catch basin and paunch tanks. Only very minor alterations to the present building were needed to accommodate the unit. The installation consists of a pump, detention tank, chemical tank for alum and the separator proper, with its semi-automatic controls. The over-all dimensions of the unit proper are 32 ft. 9 in. length, 9 ft. 11 in. width, and 8 ft. 1 in. height including flights. With the exception of the chemical tank, which was located on the floor above,



REMOVAL OF THE FLOATED grease and solids by the flight scrapers in flotation chamber.

compartment. At this time, the air in solution is coming out of solution in microscopic-size bubbles which are attached to and interspersed in the flocculated grease and suspended solid particles. The operation may be compared to the action that occurs when the cap is removed from a bottle of carbonated water.

From the inlet chamber the flow is distributed uniformly at the top of the flotation chamber. From the time that

packing plants is essentially the same, it does not necessarily follow that the experience of one plant can be considered representative of others in all details. To obtain reliable data each plant should conduct tests on its own equipment. Accurate proportional collection of samples is important (see page 24, NP of April 24, 1943) and analyses should be made by a reputable laboratory. In the tests here tabulated, grease determinations were made according to the method of Pomeroy & Wakeman.

The Bulkley-Dunton system has solved the grease recovery problem at the Luer plant. The equipment was installed with only minor alterations to the space allotted to the former catch basin and paunch tanks. No changes were necessary to floor or foundations. Grease recoveries average approximately 90 per cent. Chemical costs are low, averaging 100 p.p.m. of commercial filtration.

TABLE II

	October 18	October 26	February 20
Average flow in g.p.m.....	400	440	530
Total flow in gallons.....	275,000	295,000	280,000
Total flow in pounds.....	2,291,000	2,191,000	2,375,000
Grease content of influent in p.p.m.....	886	674	1,616
Grease content of effluent in p.p.m.....	100	81	181
Grease content of influent in pounds.....	2,029	1,477	3,846
Grease content of effluent in pounds.....	229	177	509
Suspended solids in influent in p.p.m.....	...	1,047	2,546
Suspended solids in effluent in p.p.m.....	...	243	287
Suspended solids in influent in pounds.....	...	2,398	6,110
Suspended solids in effluent in pounds.....	...	556	883
Grease recovered in pounds.....	1,800	1,300	3,300
Grease recovered per cent.....	89	88	92
Suspended solids recovered in pounds.....	...	1,842	5,376
Suspended solids recovered per cent.....	...	81	89

all equipment including the old catch basin filled into a space 38 ft. long, 16 ft. wide, and 8 ft. 10 in. high. The flowsheet of the installation is shown in Figure 1. The photographs show various views of the equipment.

The old catch basin was remodeled as a surge tank for the separator by knocking out baffles. Such a tank is needed to accommodate fluctuations in volume of waste water flow.

All waste flows from the plant enter at one end of the surge tank. At the other end, a connection was made to the suction of the pump which sends the flow to the detention tank. A float control is installed near the surge tank outlet which actuates the various control mechanisms in accordance with the level of water in the tank.

In operation, air is injected into the pump suction along with the alum solution. The pump puts the waste water under pressure into the detention tank where it is held approximately two minutes to dissolve the air. From the detention tank, the flow is released automatically through the pressure control valve into the inlet compartment of the separator. In the inlet compartment, the flow is stilled and overflows a submerged weir into the flotation

the flow enters the inlet chamber all operations are visible, that is, the flocculation, degasification, particle separation, grease collection, and the clarified water overflow.

The bubbles float the grease and solids to the surface from which they are continuously removed towards the recovery trough at the opposite end of the separator. These flight scrapers only operate at the surface and do not dip into the body of the liquid. In this way, the liquid is free from disturbance by moving mechanisms.

The sludge from the unit is collected in the recovery chamber and periodically pumped into the cookers.

Clarified effluent is continuously removed from the bottom of the flotation chamber by means of uniformly spaced recovery tubes with adjustable height risers outside the flotation chamber discharging into a common collection chamber.

The separator is washed out each night to keep the surface from becoming fouled with putrefying scums which would adversely affect the quality of the grease. The operation is supervised by rendering personnel.

It should be remembered that although the waste disposal problem in



WALTER LUER by the pump used in the separation system. Air is injected into the pump suction along with alum.



How fine can a grinder be?

When the volume of meat processed per cubic foot of space and per dollar of overhead determines profits, as it does today, the very finest equipment should be the only kind considered. We consider our BOSS Grinder, No. 452, to be the finest grinder built. Capacity 10,000 lbs. per hour.

The splash proof base is of cast iron, with magnetic control switch, featuring overload and "no voltage" protection, mounted inside. Start and stop push buttons and relay reset button project for easy access. The machine is completely wired and requires only to be connected to your power line.

Cast steel super-feed cylinder, which takes standard BOSS No. 166 knives and plates, may be fitted with welded sheet steel jacket for steam heating or brine cooling (100 lbs. working pressure). Over-size hopper requires no tamping and is

hinged for easy access to super-feed screw.

Drive Shaft is equipped with oversize, steep angle, roller thrust bearing, protected from moisture by special BOSS quadruple seal. Drive sprocket is mounted on safety sleeve and provided with shear bolt to protect grinder from shock load. Roller chain drive, with sight feed lubricator, has moisture-proof cover which is easily opened for drive chain inspection or shear bolt replacement.

Motor is mounted high for extra protection from moisture.

Although cylinder is high enough to clear standard sausage trucks, hopper can be fed from floor level.

A BOSS representative will be happy to supply further details; or write direct for our new Sausage Equipment Catalog No. 627.

Best Buy Boss



THE *Cincinnati* BUTCHERS' SUPPLY COMPANY
CINCINNATI 16, OHIO

Third Conference on Industry Research



TECHNOLOGISTS and operating men from a number of packing companies, research workers from universities and government agencies and others interested in research attended the third meat industry research conference, held by the Council on Research of the American Meat Institute at the University of Chicago on March 22 and 23.

Papers were presented on a number of research problems of interest to the meat packing and allied industries. H. E. Robinson of Swift & Company presided over a session devoted to nutrition; M. L. Laing of Armour and Company was in charge of the biological session, and W. F. Douglas of the Cudahy Packing Co. was in charge of the general session.

HIGH FREQUENCY DIELECTRIC PROCESSING OF HEAT by F. E. Satchell, American Meat Institute Foundation.

Dielectric heating, in which heat is generated within the object being heated, has been the subject of extensive research as a possible means of processing and sterilizing food items. Because of the poor conductivity of most food items, steam or hot water processing requires a long heating and cooling cycle. Losses in texture and nutritive value are related both to the time and temperature employed; therefore, considerable benefit should result in using a short, high-temperature process.

The Foundation laboratories have found that it is possible, through the use of a new electrode system, to effectively defrost frozen pork bellies without overheating at any point. This electrode consists of a spiral of copper tubing tightly wound to a diameter less than the width of the slab. Complete defrosting has been accomplished with a resulting maximum temperature of less than 40 degs. F.

Other work in the laboratories has demonstrated that effective processing results from a combination of high frequency and steam process. An effort is being made to adopt dielectric heating to a continuous process for sterilizing and canning pork luncheon meat without benefit of steam heating.

TASTE TEST PANEL WORK by B. M. Shinn, A. Amis, and H. Peterson, Armour and Company.

The development, objectives, and some of the problems of the Armour

research division taste panel were discussed. Three types of panels are employed: 1) Preference 2) Precision, and 3) Combination of precision and preference. The preference panel is used in selection and screening of samples to determine which is most desirable. The precision panel consists of trained judges who identify and describe flavor differences. The combination precision and preference panel consists of members expert in evaluating a given food product and rating the product in relation to similar products, according to predetermined and arbitrary methods of scoring. After a panel is completed, history of the product, variation in formula or processing techniques are discussed, and remarks solicited. Before conclusions are drawn, the results of the panel are subjected to statistical analysis.

Judges are chosen mostly from the research division and are briefed on the significance of the taste panel work and the procedures to be employed. Individual records of the judges are maintained. These records, including data on the validity of judgments, facilitate the selection of judges, which is highly important to the success of the taste panel.

BACTERIOLOGICAL ASPECTS OF SPOILAGE OF PREPACKAGED MEATS by John C. Ayres, Iowa State College.

A large number of different types of microorganisms have been observed to contribute to the surface contamination of meats. Bacterial counts were found to vary with the product, methods of handling and degree of sanitation. Finely cut meats were observed to be more heavily contaminated than were the larger cuts. Hamburger was found to have a high count while prepackaged frankfurts had a low count—even lower than bulk boxed frankfurts.

The type of bacteria encountered—as well as the initial load—had definite influence on the ultimate storage life of the meat. The role of various organisms in causing spoilage depends on the temperature of storage.

Preliminary studies conducted using several packaging films and foils indicated that characteristics desired for packaging one type of product were not completely satisfactory for another. While oxygen was required for proper development of fresh meat col-

or, microorganisms grew rapidly on meats packaged in films having good oxygenating properties. "Presoaking" cured meats with carbon dioxide prolonged their storage life when they were packaged with materials having low gas permeability. However, this protection is most effective at lower temperatures.

STATISTICAL QUALITY CONTROL AS APPLIED TO THE MEAT PACKING INDUSTRY by J. N. Berrettoni of J. N. Berrettoni and Associates.

The speaker cited a number of instances in which statistical analysis has been employed in quality control work at the plant of Geo. A. Hormel & Co. For example, analyses of bacon curing involved the weighing of green bellies in the grading room and the recording and tabulation of shrink through curing, washing, smoking, tempering and chilling.

The above study suggested that weight and other criteria being used in bacon grading were too inexact to prevent the inclusion of some higher quality product in a lower grade. This indicated that employment of more exact quality standards in grading green bellies would be profitable. Another phase of this study indicated the optimum temperatures and times for minimizing shrinkage in tempering and chilling bellies.

The weighing of bacon packages and boxes was also analyzed. This study revealed the extent of weight variations in relation to different packaging lines, scales, operators, slicing machines, etc. It was established, for example, that the use of a new type of scale would minimize variations from correct net weight in packaging sliced bacon and that its adoption would save \$12,000 to \$15,000 annually.

USE OF ANTIBIOTICS IN PRESERVING FOODS by E. J. Cameron, National Canners Association.

Interest in the use of antibiotics for preserving foods was stimulated by reports from Western Regional Research Laboratory, USDA, which made rather broad claims for the sterilizing efficiency of subtilin. These preliminary reports indicated that many canned foods could be sterilized by a combination of this antibiotic and mild heat treatment.

Early attempts to confirm this work met with success when the foods were

Be Sure!

Use **CUDAHY** PORK CASINGS They're Double Tested!



Here's How Cudahy Double Tested Pork Casings Boost Your Profits...

LESS CASING-BREAKING means minimum work stoppages, inspection costs, rejects... lower stuffing costs. To withstand stuffing pressures without breaking, guaranteed-strong Cudahy Pork Casings are rigidly tested for strength.

BETTER-LOOKING SAUSAGES increase sales. Always uniform in size, Cudahy Pork Casings assure smooth, well-filled sausages of uniform weight, neither over- nor understuffed. Nothing increases sales like this plump, appetizing appearance. Capture the evenly-smoked flavor and sealed-in juiciness natural casings afford—switch to Cudahy.

TALK TO YOUR CUDAHY CASING EXPERT... he'll gladly demonstrate the difference. For your needs there are 79 different kinds of pork, sheep and beef casings... and many Cudahy Branches. So write, wire or phone today!

THE CUDAHY PACKING CO., OMAHA, NEBR.
Producers and Distributors of Beef and Pork Casings
Producers and Importers of Sheep Casings

artificially inoculated with the flat sour, thermophilic organism, *Bacillus stearo-thermophilus*. Later work with foods inoculated with P.A. #3679 (a heat-resistant putrefactive anaerobe), and different strains of *Clostridium botulinum*, led us to conclude that subtilin, used in conjunction with mild heat treatment, held no place in canning technology as a substitute for high temperature sterilization of foods. This conclusion was based upon the fact that reasonably high concentrations of subtilin failed to protect canned foods from spoilage that had been inoculated with *Clostridium botulinum*. A recent report by Adams, et al., indicated that even 1,000 p.p.m. of subtilin failed to protect comminuted meats from spoilage when inoculated with P.A. #3679.

Interest in the possibilities of sterilization by antibiotics probably has not been diminished by demonstration that subtilin will not accomplish what was hoped for it. Investigations of this nature are continuing in the laboratories of the National Canners Association. Other antibiotics are being tested. Efforts are being made to discover new antibiotics that would not have the shortcomings of subtilin and the other known antibiotics in preserving foods.

SANITATION WITH MODERN DETERGENTS by L. W. Mallmann, Michigan State College.

Cleanup operations are too frequently entrusted to low quality help and the work is poorly done. Workmen often fail to use a detergent properly and then find fault with the material; they will use the correct amount of cleanser at the beginning of the operation but fail to add more at frequent intervals. Thus grease may build up in the solution to the point where it is redeposited on the equipment being cleaned.

In any cleaning operation it is essential to remove the film of grease from the equipment being cleaned before the detergent can be most effective. Elbow grease is still needed and hot water, preferably at 170 to 180 degs., is essential; contrary to some opinion, water at this temperature will not bake on grease or protein. Hot water is a more effective utilizer of detergents; if it takes 1/10 of 1 per cent to clean effectively with 180-deg. water, it will require 2/10 of 1 per cent to clean with 140-deg. water.

While high pressure jets help in removing surface dirt from equipment, they leave a film of grease which must be removed by a scrubbing action.

VITAMIN B₁₂, AUREOMYCIN AND OTHER ANTIBIOTICS IN ANIMAL FEEDING by Thomas H. Jukes, Lederle Laboratories Division, American Cyanamid Company.

Food sources of animal origin have an important dietary function in supplying vitamin B₁₂, an essential growth factor which is not present in significant amounts in green plants. The term "vitamin B₁₂" used in the nutritional sense, refers to a group of related

compounds having B₁₂ activity. Lack of vitamin B₁₂ leads to slow growth and high mortality in young birds, low hatchability of eggs, and slow growth in pigs and calves.

Vitamin B₁₂ is also produced by fermentation processes, particularly the streptomycin and aureomycin fermentations. Crude preparations containing both B₁₂ and aureomycin were found to be more effective in stimulating chick and pig growth than vitamin B₁₂ alone. Other antibiotics have a somewhat similar effect in stimulating growth of chicks, poults and pigs, and in aiding in the prevention of diarrhea in pigs and scours in calves. Of particular interest is the effect of aureomycin in the treatment of "runtiness" in pigs and turkeys.

These supplements do not replace the essential nutrients, and the superiority of animal proteins over vegetable proteins as a source of indispensable amino acids is not known to be affected by antibiotics.

CHOLESTEROL AND ARTERIOSCLEROSIS by G. V. Mann, E. D. Wheeler, and F. J. Stare of Harvard University.

What is the relationship of dietary cholesterol to blood cholesterol and the type of arteriosclerosis known as atherosclerosis which is commonly associated with coronary heart disease?

Many proposals have been made which not only lack a basis in fact, but also endanger the foundations of sound nutrition. Because of the association of cholesterol with other essential nutrients in such foods as meat, milk and eggs, restriction of consumption of such foods involves the risk of dietary inadequacy and such complications have been seen.

Proponents of low-cholesterol diets have failed to consider three known facts about cholesterol metabolism:

1. They have not evaluated the contribution of body synthesis of cholesterol.
2. Experience with both lower animals and human beings indicates that not only dietary cholesterol but all types of dietary fat, both vegetable and animal, must be eliminated if any significant influence upon serum cholesterol is to be achieved. A fat-free human diet is difficult to prepare and even more difficult to eat.
3. The assumption that atherosclerosis results from hypercholesterolemia is not established. Not more than one-half of all patients with the coronary artery manifestation of atherosclerosis have hypercholesterolemia.

The Gofman hypothesis relating serum lipoprotein molecules of the Sf10-20 class to atherosclerosis has not been established. Published data indicate that these lipoprotein molecules correlate with atherosclerosis no better than serum cholesterol. Promiscuous recommendation of a low-cholesterol diet seems hazardous and unjustified.

(Editor's note: Additional papers presented at the conference will appear in a future issue of the Provisioner.)



for sausage with consistently fine flavor
to bring you continuous repeat business...

FEARN'S FRESH PORK SAUSAGE SEASONING

... a complete seasoning made of
spice extractive flavors!

Here's your one sure key to *uniformly fine-flavored* sausage every time... Fearn's Fresh Pork Sausage Seasoning, the *complete* seasoning that eliminates all guesswork. No need to take the chance of having "too much or too little of this or that" ... or to take valuable production time in weighing and blending spices. Everything is there in Fearn's ... in exactly the right amounts for "just right" flavor and long-lasting good color. And you can be sure this fine seasoning will carry through the entire batch with true uniformity ... because Fearn's Fresh Pork Sausage Seasoning is a blend of *spice extractive* flavors! It is available with "No Sage", "Medium Sage" or "Heavy Sage" to suit your market. Let the Fearn man make a test run with you.

fearn *flavors you can trust*

FEARN LABORATORIES, INC., 9353 BELMONT AVENUE, FRANKLIN PARK, ILLINOIS

The National Provisioner—March 31, 1951



Every Shipment to You is
Quality Control Certified

Like all Fearn products, you can always depend on Fearn's Fresh Pork Sausage Seasoning! Before your order is shipped to you it must meet with every one of Fearn's many strict quality requirements. Then a coded Fearn Quality Control Certificate is placed on its container as a sure guarantee of quality. Look for it on every shipment ... it tells you that here, as always, are "flavors you can trust."



Freshness protected... **IN ARMOUR NATURAL CASINGS!**



Yes, the freshness of your sausage is always protected, because Armour *Natural* Casings keep it juicy and tender . . . safeguard flavor . . . insure inviting good looks. The large variety of uniform sizes and shapes will fit all your needs.

Casings Division • Chicago 9, Illinois

ARMOUR
AND COMPANY

John A. Hawkinson, Meat Packing Industry Veteran, Dies

John A. Hawkinson, who spent more than 60 years in the meat packing industry, died on March 28, after a brief illness. He was 78 years old.



J. HAWKINSON

Hawkinson, who was well known to all segments of the industry, held several executive jobs, including general manager of Swift & Company. He served for a number of years as a vice president of Wilson & Co. and later was president

of Allied Packers Co. For the past 15 to 20 years he served as a packing-house consultant, with his office in Chicago. He was one of the founders of the American Meat Institute.

Hawkinson is survived by his widow, one brother, two daughters and two grandsons.

Kingan Announces Several Promotions, New Appointments

Several new appointments have been announced at Kingan & Co., Indianapolis. T. A. D. Jones, head of technical services since 1949, will, in addition to his other duties, be assistant to J. W. Coffman, vice president in charge of plant operations. Jones has been with Kingan 18 years and was chief engineer from 1941 until 1949.

Alexander J. Frost has joined the company as mechanical engineer and master mechanic. An engineer of 20 years experience, Frost had been with Mutual Chemical Plant of Jersey City.

I. C. Eshleman, manager of plant time study and incentives department, was transferred to technical services to become head of methods and standards. He was succeeded by John Love.

Three former employees of Seagrams, Ltd., have joined Kingan, following the appointment last November of H. F. Willkie, formerly executive vice president of Distillers Corporation—Seagrams, Ltd., as Kingan president. Harrison C. Blankmeyer, who had been assistant to Willkie at Seagram, holds a similar position at Kingan. W. A. Ranzberger, who was director of quality research at the distillery company, is now handling consumer testing of product and packaging. Roy J. Heath, formerly with Seagrams, is in charge of laboratory research operations.



TRAVELING TO MORE THAN A DOZEN STOCKYARDS scattered across Arkansas, buying 200 head of cattle and getting back to the office by late afternoon is all in a day's work to air-minded executives of the Little Rock Packing Co. Last year, Otto, Chris and Joe Finkbeiner, owners of the plant, chartered a four-place Beechcraft Bonanza, designed for business and executive use. Recently the company purchased the plane pictured here with Ken Roberts, pilot, and Chris Finkbeiner, president.

PERSONALITIES and Events OF THE WEEK

►J. B. Hawkins, plant manager of Lykes Bros., Tampa, Fla., has announced a remodeling program. A 40 x 90 ft. steel and brick cooler which has a capacity of approximately 350 cattle or 1,000 hogs has been added. It is equipped with York refrigeration. An area of about 8,000 sq. ft. is being added to the canning floor, also of concrete and brick construction with tile lining. The company plans to add several canned meat items to its line.

►About 7,000 employees of Oscar Mayer & Co. helped the company's founder and board chairman, Oscar F. Mayer, celebrate his ninety-second birthday on Thursday. Ice cream, cake and coffee were served at the five plants during the day. Mayer still spends a few hours a day at the plant. His advice to young businessmen is to "work all the time, get something done every day and develop outside interests."

►Seattle Packing Co., Seattle, Wash., is spending \$250,000 on an extensive program of plant modernization which is now underway and will continue for the next year. Product handling methods are being revised by installing conveyors, chutes and mechanical handling devices in a number of departments, including hog cutting, smoked

meats, order assembly, rendering and sausage. Modern equipment is being added to the sausage department and all rendering operations are being revised. New refrigeration compressors and an oil burning boiler are contemplated. Henry J. Kruse is president.

►Reinhold Wawersich, who has been engaged in the sausage manufacturing business in Minneapolis for 35 years and is said to be one of the first sausage makers in the city, has joined the staff of Flav-o-rite Sausage Co. there as foreman, Ernest Matthais, partner in the concern, has announced. Raymond Nachsheim, who is the son of the other partner which founded the sausage kitchen, has also been added to the plant's staff.

►Mendocino Meat Co., Mendocino, Calif., is contemplating the construction of a new killing floor, employees' dressing room, inspector's office and cooler space as part of a program toward modernization of facilities to meet California state meat inspection requirements. Due to the recent California census the plant must now operate under inspection. Plans are being prepared by W. B. Clausen, industrial and civil engineer, Oakland. Estimated cost is \$30,000.

►Salinas Dressed Beef Co., Salinas, Calif., has had plans approved by the California State Department of Agriculture for a complete new plant at an estimated cost of \$400,000. Architect is J. E. Rowland, Berkeley. The new plant will be built in two stages to permit continued operation of the exist-

Custom's

TIMELY TIPS

ON CEREAL BINDERS

Hold on to those profitable meat juices! Sausage, loaves and specialties that lose their juices in the smokehouse are cheating you of your full share of profits. Only products that retain their natural juices and flavorful goodness make the lasting impression on your customers that pays off in repeat sales and big volume!

Many of our friends complain that although they use nothing but the very finest meat ingredients, the final results are disappointing . . . the products that come from their molds, loaf pans and smokehouses are lacking in both taste appeal and eye appeal. Why? Because the fine, rich, natural flavor that went into their loaves, sausage and specialties was left in the pan or lost in the smokehouse.

CUSTOM's specially processed PRE-COOKED WHEAT BINDER and CUSTOM's specially processed PRE-COOKED CORN BINDER not only retain those taste-tempting flavors but they also bring out hidden flavors!! CUSTOM's Cereal Binders are specially processed to provide real pick-up first in the mixer and later while being cooked.

CUSTOM's Pre-Cooked Cereal Binders are processed both for flavor and binding quality! Ask your CUSTOM Field Man about your flavor losses . . . he'll be glad to give you the facts and figures about holding onto those sales-building juices and that sales-winning flavor in your potentially profitable sausage, loaves and specialties.

Custom Food Products, Inc.

701-709 N. WESTERN AVENUE
CHICAGO 12, ILLINOIS



ing plant until new facilities are ready.

►The Arvada (Colo.) Packing Co. is planning an addition to its plant which will be used for sausage manufacturing. The plant is equipped at present for slaughtering and smoking of pork products, rendering of lard and edible tallow and handling a limited amount of sausage. Max K. Sigman, Denver, president of the company, purchased it in 1946 from Lloyd C. Kennedy who founded the firm in 1939.

►Two members of the meat and provisions industry will play a leading role in the \$500,000,000 bond issue to be floated in the United States by the State of Israel. Samuel Klein, Newark, N. J., and George I. Lewis, president of Pine State Beef Co., Portland, Me., have joined the board of governors of the American Financial and Development Corporation for Israel, which was established to direct and manage the sales of Israel bonds in this country.

►The election of William P. Marsh, jr., as a director of Stahl-Meyer, Inc., New York, N. Y., was announced recently by George A. Schmidt, chairman. Marsh is president and director of the United States Industrial Chemicals.

►Employees of the E. Kahn's Sons Co., Cincinnati, who have been with the firm for 25 years or more, were honored at a recent dinner in the Netherlands Plaza hotel. Louis E. Kahn, executive vice president, was master of ceremonies.

►The Henrietta Packing Co., Wellington, O., has been reopened following a fire last Christmas eve which almost completely destroyed it, Mike Polansky, manager, has announced.

►H. Howard Biggar, department of information, National Live Stock and Meat Board, spoke Wednesday evening before a joint meeting of the Livestock Feeders Association of DeKalb and Cain counties, Illinois, and on Thursday at a meeting of the Winnebago County Cattle Feeders Association at

Rockford, Ill. He discussed the current livestock situation and current meat research.

►Thomas C. Gordon has been appointed general sales manager in the dairy and poultry division of Armour and Company, A. H. Smith, vice president, has announced. Gordon, who has been assistant sales manager since January, started with Armour in 1933 as a student salesman at Rochester, N. Y. He was assistant branch manager at Albany, manager at Newburg, sales training instructor at New York and eastern dairy and poultry sales manager before coming to Chicago.

►After 49 years with John Morrell & Co., Claude C. Ogborn, office manager for the Sioux Falls, S. D. plant, will retire. Mitchell E. Wear has been named to succeed him. Ogborn was hired as a



C. C. OGBORN



M. E. WEAR

mail clerk and messenger boy for the Ottumwa, Ia., office in 1902. After several years of working in almost every department in the office he was named assistant office manager at Sioux Falls in 1911 and in 1927 was promoted to office manager. Wear, who has been assistant office manager since 1939, started with the company in 1930.

►J. T. Stringer, who was with the Cudahy Packing Co. for a number of years before his retirement, is now associated



RICHMOND, VA. AREA PACKERS WHO ATTENDED AN AML regional meeting, February 27 were: J. E. Harrell, jr., Joel E. Harrell & Son, chairman; R. H. Saunders and I. S. Vanos, Saunders Provision Co.; R. J. Kratoska, Rath Packing Co.; H. Rubin, Norfolk Packing Co.; H. C. Brauer, B. Brauer's Sons; A. C. Young, jr., A. C. Young, III, and C. T. Young, jr., E. M. Todd Co.; E. F. Oberry, E. F. Oberry; Robert McSweeney, Jos. McSweeney & Sons; Charles Siegel, Richmond Meat & Provision Co.; S. S. Schools, C. M. Thomas and C. J. Judge, Wilson & Co.; J. C. Sprigg, jr., Smithfield Ham & Prod. Co.; H. H. McVey, jr., and T. L. Johnson, Kingan & Co.; H. W. Gwaltney, P. D. Gwaltney Jr. & Co.; J. H. Bode, Carolina Packers; Leonard Meyer and J. S. Meyer, Geo. H. Meyer Sons; R. F. Thome, Swift & Company; Ken Reynolds, Visking Corporation and A. P. Davies and Merrill Maughan, American Meat Institute.

current
at meat

appoint-
the dairy
our and
resident,
has been
January,
s a stu-
Y. He
at Al-
s train-
eastern
ger be-

rrell &
manager
will re-
named
ed as a

EAR
for the
er sev-
t every
named
x Falls
oted to
s been
1939,
0.
ne Cud-
f years
ociated

January 27
Vanos,
ng Co.;
E. M.
Charles
Wilson
Johnson,
Packers;
ny; Ken
stitute.

1951

with J. C. Wood & Co., Chicago meat and provision broker.

► **William Rooney**, an active trader on the Chicago Board of Trade, including many years in the lard pit, died March 25. He is survived by a son, Vincent W. Rooney, who is a director of the Board of Trade.

Swift Appoints New Managers At Several of Its Plants

Changes in plant management personnel at Jersey City, N. J.; New Haven, Conn. and St. Louis, Mo. have been announced by Swift & Company. **Edward B. Killip**, who for the past three years has been manager of the Sperry & Barnes Co. at New Haven, a Swift & Company associate plant, has been appointed manager at Jersey City. Killip, who has been with Swift since 1926, has had considerable experience in sales and sales management. He succeeds **A. A. Eckerson**, who died recently. **Virgil E. Franz** has been appointed manager of Sperry & Barnes,



S. M. WEIR



H. E. MADSEN

succeeding Killip. For the past year he was in the President's office. He joined Swift in 1926.

Stanley M. Weir has been appointed manager of the St. Louis Independent Meat Packing Co., another Swift associate plant. He succeeds **H. E. Madsen**, who has been transferred to the President's office in Chicago. Weir joined Swift in 1915. Weir has been manager of several of the company's plants and also district manager at Baltimore. Madsen has been with Swift since 1914.

James H. C. Allan, Prominent West Coast Packer, Dies

James H. C. Allan, president, James Allan & Sons, San Francisco, died at a San Francisco hospital Sunday, March 25, following an acute heart attack. He was 58 years of age. Allan was widely known among livestock producers and feeders of the area as well as in the packing industry.

The company, now one of the largest independent meat packing firms in the West, began operations nearly a half century ago under the name of Keanier, Allan & Pyle. Later the firm was Allan & Pyle and from 1926 on, James Allan & Sons. Since 1933, when James Allan, sr., died, James H. C. Allan handled the cattle end of the business.



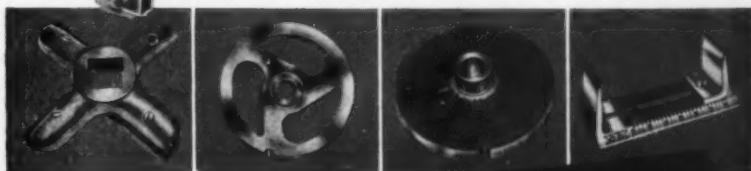
Take it from the "Old Timer," grinder plate and knife manufacture is a specialized business. It involves precision design and machining . . . it requires craftsmen who are proud of their work. All these are built into SPECO knives and plates, to your profit!

Pictured with SPECO's famed "Old Timer" is the one-piece, self-sharpening C-D Triumph Knife with lock-tite holder. Easy to assemble—easy to clean, self-sharpening.

Pictured below is SPECO's C-D Cutmore—top-quality knife in the low-priced field. Outwears, out-performs costlier knives.

There are six SPECO knife styles . . . 10 SPECO plate styles—in a wide range of sizes for all makes of grinder. Guaranteed.

SPECO's C-D Sausage-Linking Guide increases hand-linking speeds, cuts linking costs, improves product appearance.



FREE: Write for SPECO's "GRINDING POINTERS." Speco, Inc., 3946 Willow Road, Schiller Park, Illinois.

SPECO, INC.

CUSTOM BUTCHERS SMALL PACKERS

The **ITTEL**

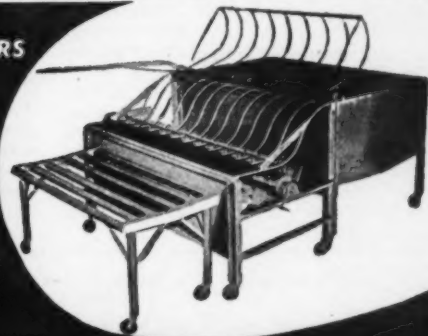
LOW COST HOG DEHAIRER

gives you Big Plant Efficiency

The ITTEL has a 1½ HP motor—dehairst any size hog, up to 20 per hour. Requires small space, no training. Dehairer, Scalding Tank, Gambrelling Table may be purchased separately. Ask your dealer, or write for illustrated folder.

FAR-ZUPERIOR

NEW ULM, MINNESOTA



Q. WHAT ELSE IS IDENTIFIED BY ITS STRIPE?

A.

Tufodge
BEEF CLOTHING
REG. U. S. PAT. OFF.
SUPERIOR TO ANY SHROUDS

of course!

IT TOO, CAN BE INSTANTLY IDENTIFIED BY ITS EXCLUSIVE BLUE PINNING STRIPE.

QUALITY AND PRICE LEADERS IN HAM STOCKINETTES AND BEEF BAGS

THE CLEVELAND COTTON PRODUCTS CO.

CLEVELAND, OHIO

CANADIAN DISTRIBUTORS: ELCO LTD. TORONTO

TABLE 1—ANTE MORTEM AND POST MORTEM INSPECTIONS OF ANIMALS, FISCAL YEAR 1950

Kind of animal	Passed	Ante mortem Suspected ¹	Inspection Condemned ²	Total	Post mortem inspection		
					Passed	Condemned ³	Total
Cattle	13,011,848	104,868	2,765	13,119,481	13,051,610	64,279	13,115,889
Calves	6,227,039	7,350	610	6,234,999	6,200,349	33,912	6,234,261
Sheep	12,241,906	4,980	564	12,247,510	12,187,079	59,730	12,246,809
Goats	122,228	6	6	122,240	121,790	443	122,233
Swine	55,633,416	132,002	2,574	55,768,292	55,628,811	135,225	55,764,636
Horses ⁴	239,936	75	1	240,012	238,978	1,032	240,010
Total	87,476,433	249,281	8,820	87,732,534	87,428,617	295,221	87,723,838

¹"Suspected" is used to designate animals suspected of being affected with diseases or conditions that may cause condemnation in whole or part on special post mortem inspection.

²Horses are slaughtered and their meat handled and prepared in establishments separate and apart from those in which cattle, calves, sheep, goats, and swine are slaughtered and their meat handled and prepared.

³Includes 1,338 previously suspected animals that died in pens.

Report BAI Inspection Activities for 1950

MEAT from 987 establishments located in 385 cities and towns was federally inspected in the fiscal year ended June 30, 1950, according to the annual report of the Bureau of Animal Industry, U. S. Department of Agriculture. At the end of the fiscal year, 456 slaughtering establishments and 472 establishments engaged in meat processing only were operating under federal meat inspection.

More than 77 per cent of all cattle, calves, sheep and swine slaughtered commercially during the calendar year 1949 were slaughtered under the supervision of the federal meat inspection service. This percentage does not include farm-slaughtered animals, which are estimated to be 11.7 per cent of the total slaughter for the United States.

The amount of meat and meat food products passed for entry into the United States from foreign countries continues to be much higher than in previous years and was only slightly

lower than in the peak year 1949. There have been rather large increases in importations from several European countries over those of previous years, but the amount of canned meat imported from South American countries was considerably reduced.

The seven laboratories maintained by the meat inspection service examined 26,437 samples of meat and meat food products and ingredients and substances used in their preparation. Of this number, 2,752 samples were rejected. These rejections were made because of adulteration, unfitness for food, or other deviations from meat-inspection requirements.

Approval was given 29,726 new labels and sketches for proposed labels at inspected establishments and for the use of 462 labels for meat and meat food products intended for importation. Because they did not comply with labeling requirements, 3,056 labels and sketches were not approved. During the year, 43 requests were re-

ceived for the examination of food articles prepared with meat or meat by-products, or both, to determine if they were meat food products amenable to the Federal Meat Inspection Act and regulations if offered for sale in interstate or foreign commerce.

Drawings and specifications were reviewed for 839 projects for new or remodeled structures to determine whether the construction and facilities complied with the requirements for slaughtering and meat-processing establishments operating under federal meat inspection. Because they did not meet the requirements, 188 projects were unapproved. The approved projects represent approximately \$45,000,000 worth of construction.

The Meat Inspection Act and Regulations provide for the issuance of certificates of exemption from federal meat inspection. The holder of such a certificate—who must be a retail butcher or a retail dealer to be eligible—may ship or transport interstate to his customers meat and meat food products not bearing the mark of fed-

(Continued on page 31)

TABLE 3—REPORT OF CANNING OPERATIONS AT OFFICIAL ESTABLISHMENTS, FISCAL YEAR 1950

Product	Quantity of finished product	
	Slicing and institutional packages or sizes (3 pounds or over)	Consumer shelf sizes (under 3 pounds)
Luncheon meat	203,044,688	131,815,512
Canned hams (whole or fractional)	153,977,253	4,442,031
Corned beef hash	7,060,125	60,487,195
Chili con carne	6,467,716	83,587,259
Viennas	2,478,730	51,769,990
Frankfurters or wieners in brine or sauce	74,127	7,384,428
Deviled ham	181,446	7,225,319
Other potted and deviled meat food products	127,343	37,182,730
Tamales	307,158	28,458,371
Sliced dried beef	316,738	4,924,732
Liver product	15,248	2,729,379
Meat stew (all types)	5,232,928	30,418,174
Spaghetti meat products (all types)	885,236	35,010,994
Tongue (not pickled)	1,034,937	4,041,288
Vinegar pickled products	11,480,665	20,098,763
Bulk sausage ¹	8,043	4,352,940
Hamburger, roasted or corned beef, meat and gravy ¹	327,280	10,445,752
Soups	5,454,909	28,440,783
Sausage in oil ¹	1,052,637	1,108,319
Tripe ¹	27,452	4,437,558
Brains ¹	173	1,611,325
Bacon	747,989	2,170,087
All other products containing 20 per cent or more meat and/or meat by-products	6,791,034	69,092,163
Less than 20 per cent	1,489,317	112,876,979
Canned horse meat		9,702,451
Total of all products	409,804,872	1,310,022,493

¹Includes the period January 1, 1950, through June 30, 1950, only.

TABLE 2
MEAT AND MEAT FOOD PRODUCTS
PREPARED AND PROCESSED UNDER
SUPERVISION, FISCAL YEAR 1950

Product	Quantity Pounds
Placed in cure:	
Beef	110,639,982
Pork	3,435,780,953
Smoked and/or dried:	
Beef	50,865,406
Pork	2,055,293,137
Sausage:	
Fresh finished	240,878,222
Smoked and/or cooked	961,719,027
To be dried or semidried	117,477,505
Loaf, headcheese, chill	177,679,181
Cooked meat:	
Beef	35,300,165
Pork	604,394,554
Miscellaneous meat product	228,758,118
Bacon, sliced	739,962,146
Lard:	
Rendered	1,871,395,554
Refined	1,340,627,407
Rendered pork fat:	
Rendered	108,571,605
Refined	58,201,050
Oleomargarine stock	99,440,951
Edible tallow	66,642,581
Compound containing animal fat	237,856,460
Oleomargarine containing animal fat	22,510,055
Horse-meat products:	
Cured	704,206
Chopped	27,951,791
Edible oil	2,780,639
Total ¹	12,595,429,848

¹This figure represents inspection pounds. Some of the products may have been inspected and recorded more than once on account of their having been subjected to more than one processing treatment, such as curing first and then canning.

Week-Earlier and 1950 Meat Output Equalled For Third Straight Week

FOR the third consecutive week, federally inspected meat production maintained week-and-year-earlier levels. The U. S. Department of Agriculture estimated total output in the week ended March 24 at 294,000,000 lbs. compared with a 295,000,000-lb. total a week before and 294,000,000 lbs. produced a year ago.

Cattle slaughter jumped to 225,000

timated 87,000 head in the week compared with 80,000 head for the preceding week, but was still under the 129,000 head slaughtered in the same period a year ago. Veal output for the three weeks under comparison totaled 8,600,000, 7,800,000 and 12,400,000 lbs., respectively.

Although hog slaughter, totaling 1,140,000 head, dipped 2 per cent below

500,000 lbs. compared with 42,400,000 lbs. a week before and 36,800,000 lbs. reported by the USDA in the preceding year.

Sheep and lamb slaughter fell off, with a total of 165,000 head killed, compared with 170,000 head killed a week before and 197,000 head last year. Production of lamb and mutton for the three weeks under comparison amounted to 7,900,000, 8,000,000 and 9,800,000 lbs. respectively.

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week ended March 24, 1951, with comparisons

Week Ended	Beef		Veal		Pork (excl. lard)		Lamb and Mutton		Total Meat Prod.
	Number	Prod.	Number	Prod.	Number	Prod.	Number	Prod.	
	1,000	mil. lb.	1,000	mil. lb.	1,000	mil. lb.	1,000	mil. lb.	mil. lb.
Mar. 24, 1951	225	122.4	87	8.6	1,140	155.0	165	7.9	293.9
Mar. 17, 1951	217	118.7	80	7.8	1,162	160.4	170	8.0	294.9
Mar. 25, 1950	238	128.5	129	12.4	1,082	143.0	197	9.8	293.7

AVERAGE WEIGHTS (LBS.)

Week ended	Cattle		Calves		Hogs		Sheep and Lambs		LARD PROD. Per 100 mil. lbs.
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	
Mar. 24, 1951	1,000	544	178	99	243	136	102	48	14.6
Mar. 17, 1951	1,005	547	176	98	247	138	100	47	14.8
Mar. 25, 1950	993	540	174	96	235	132	108	50	14.5

*Revised.

head from the 217,000 head killed in the previous week, but was still 5 per cent below the 238,000 head killed recorded for the same week in 1950. Beef output was 122,000,000 lbs., compared with 119,000,000 lbs. a week ago and 128,000,000 lbs. reported in the previous year.

Calf slaughter also rose, with an es-

timated 87,000 head tallied a week earlier, the March 24 tabulation held a 5 per cent margin over a year ago when 1,082,000 hogs were killed. Pork production slipped to 155,000,000 lbs. from 160,000,000 lbs. a week earlier, but rose 8 per cent from the 143,000,000 lbs. registered in the corresponding period in 1950. Lard output was 40,

CUTTING MARGINS WEAKEN DUE TO DROP IN PORK PRICES

(Chicago costs and credits, first three days of week.)

While pork prices dropped rather sharply this week at Chicago, hog prices declined only slightly in comparison. As a result, cutting margins were poorer for all three weights of hogs tested. The heavy hogs cut minus, but the lighter weights cut plus.

This test is computed for illustrative purposes only. Each packer should figure his own test, using actual costs, credits, yields and realizations. The values reported here are based on available Chicago market figures for the first three days of the week.

—180-220 lbs.—					—220-240 lbs.—					—240-270 lbs.—				
Value					Value					Value				
Pct. live	Price	per	per		Pct. live	Price	per	per		Pct. live	Price	per	per	
wt.	lb.	lb.	cwt.	lb.	wt.	lb.	lb.	cwt.	lb.	wt.	lb.	lb.	cwt.	lb.
Skinned hams	12.7	48.7	\$ 8.19	\$ 8.81	12.7	47.9	\$ 6.08	\$ 8.48	13.0	47.6	\$ 6.19	\$ 8.61		
Picnics	5.7	35.1	2.90	2.84	5.5	34.0	1.87	2.62	5.4	33.9	1.83	2.51		
Boston butts	4.8	41.3	1.78	2.52	4.1	40.5	1.66	2.35	4.1	39.5	1.62	2.25		
Loins (blade in)	10.2	43.1	4.40	6.29	9.9	41.8	4.14	5.81	9.7	39.3	3.81	5.26		
Lean cuts			\$14.37	\$20.46			\$13.75	\$19.26			\$13.45	\$18.63		
Bellies, S. P.	11.1	34.0	3.77	5.41	9.6	33.0	3.17	4.46	4.0	26.7	1.07	1.47		
Bellies, D. S.					2.1	21.9	.46	.66	8.6	21.9	1.88	2.63		
Fat backs					3.2	13.4	.43	.51	4.6	13.6	.68	.87		
Plats and jowls	2.9	14.7	.43	.62	3.1	14.7	.45	.62	2.5	14.7	.51	.70		
Raw leaf	2.3	16.5	.38	.53	2.2	16.5	.36	.51	2.2	16.5	.36	.50		
P.S. lard, rend.	13.9	17.4	2.42	3.46	12.4	17.4	2.16	3.01	10.4	17.4	1.81	2.52		
Fat cuts & lard			\$ 7.00	\$10.02			\$ 7.03	\$ 9.77			\$ 6.26	\$ 8.70		
Spare ribs	1.6	37.1	.39	.65	1.6	32.5	.52	.75	1.6	23.0	.87	.50		
Regular trimmings	3.3	23.6	.77	1.11	3.1	23.6	.73	.99	2.9	23.6	.68	.97		
Feet, tails, etc.	2.0	12.4	.25	.37	2.0	12.4	.25	.35	2.0	12.4	.25	.35		
Offal & misc.			1.00	1.45			1.00	1.44			1.00	1.43		
TOTAL YIELD														
& VALUE	70.0		\$23.98	\$34.26	71.5		\$23.28	\$32.56	72.0		\$22.01	\$30.57		
Cost of hogs			\$21.84				\$21.94				\$21.88			
Condemnation loss			.11				.11				.11			
Handling and overhead			1.20				1.06				.96			
TOTAL COST PER CWT.			\$23.15	\$35.07			\$23.11	\$32.82			\$22.95	\$31.87		
TOTAL VALUE			23.98	34.26			23.28	32.56			22.01	30.57		
Cutting margin			+.83	+.91			+.17	+.74			-.94	-.30		
Margin last week			+1.30	+1.85			+.82	+1.15			-.35	-.48		

AMI PROVISION STOCKS

The out-of-storage movement of 5,600,000 lbs. of pork by packers reporting to the American Meat Institute in the two week period ended March 17 was a continuation of the trend begun two weeks earlier. A total of 494,400,000 lbs. of pork meats were in storage on March 17 compared to 500,000,000 lbs. reported on March 3. However, the latest total was still 35,600,000 lbs. greater than the 1947-49 average of 458,800,000 lbs.

Lard and rendered pork fat stocks amounted to 111,600,000 lbs., dropping 100,000 lbs. from the 111,700,000 lbs. recorded two weeks before and slumping 43,600,000 lbs. under the three-year average. The present figure was 1,600,000 lbs. more than the 110,000,000 lbs. held on the same date a year earlier.

Provision stocks as of March 17, 1951, as reported to the American Meat Institute by a number of representative companies, are shown in the table that follows. Because firms reporting are not always the same from period to period (although comparisons are always made between identical groups), the table shows March 17 stocks as percentages of the holdings two weeks earlier, last year and the 1947-49 average for the date.

	Mar. 17 stocks as Percentages of Inventories on		
	Mar. 3 1951	Mar. 18 1950	1947-49 av.
BELLIES			
Cured, D. S.	111	133	117
Cured, S. P. & D. C.	89	89	94
Frozen-for-cure, regular	97	281	1
Frozen-for-cure, S. P. & D. C.	102	110	123
Total bellies	104	110	116
HAMS			
Cured, S. P. regular	90	60	43
Cured, S. P. skinned	78	77	80
Frozen-for-cure, regular	5	100	29
Frozen-for-cure, skinned	97	160	87
Total hams	85	88	87
PICNICS			
Cured, S. P.	94	70	99
Frozen-for-cure	104	132	113
Total picnics	100	105	108
FAT BACKS, D. S. CURED	102	95	60
OTHER CURED & FROZEN			
Cured, D. S.	100	110	68
Cured, S. P.	102	84	75
Frozen-for-cure, D. S.	188	106	95
Frozen-for-cure, S. P.	85	79	124
Total other	97	94	86
BARRELED PORK	90	64	53
TOT. D.S. CURED ITEMS	109	135	96
TOT. FROZ. FOR D.S. CURE	95	211	339
TOT. S.P. & D.C. CURED	92	83	90
TOT. S.P. & D.C. FROZEN	*	107	111
TOTAL CURED & FROZEN			
FOR-CURE	98	101	103
FRESH FROZEN			
Loins, shoulders, butts and spare ribs	105	147	161
All other	102	125	115
Total	104	138	139
TOT. ALL PORK MEATS	99	106	108
RENDERED PORK FATS	100	83	90
LARD	*	102	72

*Large percentage change.

†Small percentage change.



"ARKSAFE" ELASTIC BARREL LININGS

An "Arksafe" wet-strength lined barrel is a new barrel!

Yes, all the strength and moisture resistance needed to safely carry your meat products to the consumer are found in this NEW inexpensive Barrel Lining.

For fresh meat, these scientifically tested and approved barrel linings will help to reduce shrinkage, retain bloom, prevent wood absorption and help to maintain cooler temperatures.

When shipping pickled meat, these liners will prevent dirt, wood and rust particles from staining the meat. No trimming is necessary. Don't trim away your profits!

Barrel Linings in a wide variety are available for:

- Shipments of smoked meats
- Shipments containing an excess of moisture,
- Barrels going into storage
- Shipments to be held only a short time
- Shipments packed in wet or dry ice

Without obligation, write now for information relative to your specific requirements.

ARKELL SAFETY BAG COMPANY

10 EAST 40th STREET, NEW YORK 16, N. Y.
6345 WEST 65th STREET, CHICAGO 38, ILL.

MEAT and SUPPLIES PRICES

CHICAGO

WHOLESALE FRESH MEATS

CARCASS BEEF

(L.C.I. prices)

Mar. 28, 1951

Native steers—	per lb.
Prime, 600/800	57 1/2 @ 58 1/2
Choice, 500/700	57 1/2 @ 57
Choice, 700/900	55 @ 57
Good, 500/700	54 @ 55 1/2
Commercial	47 @ 50 1/2
cows, 500/800	47 @ 50 1/2
Can. & cut. cows,	46 1/2 @ 48 1/2
north., 350/up	46 1/2 @ 48 1/2
Bologna bulls, 600/up	49 @ 50 1/2

STEER BEEF CUTS

500-800 lb. Carcasses

(L.C.I. prices)

Prime:	
Hinds and ribs	66 @ 69
Hindquarters	64 @ 66
Rounds	55 @ 58
Loins, trimmed	96 @ 1.03
Loins and ribs (sets)	91 @ 97
Forequarters	52 @ 54
Backs	50 @ 50
Chucks, square cut	53 @ 56
Ribs	81 @ 86
Briskets	44 @ 46
Navels	30 @ 34
Choice:	
Hinds and ribs	62 @ 65
Hindquarters	60 @ 62
Rounds	55 @ 58
Loins, trimmed	85 @ 90
Loins and ribs (sets)	84 @ 88
Forequarters	50 @ 52
Backs	55 @ 56
Chucks, square cut	53 @ 56
Ribs	68 @ 73
Briskets	44 @ 46
Navels	30 @ 34
Plates	30 @ 31
Hind shanks	26
Fore shanks	37
Bull tenderloins, 5/up	1.01 @ 1.08
Cow tenderloins, 5/up	1.01 @ 1.08

BEEF PRODUCTS

(L.C.I. prices)

Tongues, No. 1, 3/up,	36 1/2 @ 40
fresh or frozen	36 1/2 @ 40
Tongues, No. 2, 3/up,	34 @ 36
fresh or frozen	34 @ 36
Brains	7
Hearts	38 @ 39
Livers, selected	62 @ 65
Livers, regular	54 @ 56
Tripe, scalded	14 @ 15
Tripe, cooked	15 @ 15 1/2
Lips, scalded	10 1/2 @ 10 1/2
Lips, unsalted	18 1/2 @ 18 1/2
Lungs	10 1/2 @ 11 1/2
Melts	10 @ 11
Udders	8

BEEF HAM SETS

(L.C.I. prices)

Knuckles, 6 lbs. up,	69 @ 65 1/2
boneless	69 @ 65 1/2
Insides, 12 lbs. up,	63 @ 65 1/2
Outsides, 8 lbs. up,	63 @ 64

FANCY MEATS

(L.C.I. prices)

Beef tongues, corned	42
Veal breads, under 6 oz.	76
6 to 12 oz.	86
12 oz. up	83
Calf tongues	31 @ 33
Lamb fries	77
Ox tails, under 1/2 lb.	29 @ 31
Over 1/2 lb.	29 @ 31

WHOLESALE SMOKED MEATS

(L.C.I. prices)

Hams, skinned, 14/16 lbs.,	55 1/2 @ 59
wrapped	55 1/2 @ 59
Hams, skinned, 14/16 lbs.,	58 @ 61
ready-to-eat, wrapped	58 @ 61
Hams, skinned, 16/18 lbs.,	54 1/2 @ 58
wrapped	54 1/2 @ 58
Hams, skinned, 16/18 lbs.,	57 @ 60
ready-to-eat, wrapped	57 @ 60
Bacon, fancy trimmed, brisket off, 8/10 lbs.,	47 @ 48 1/2
wrapped	47 @ 48 1/2
Bacon, fancy, square cut, seedless, 12/14 lbs.,	44 @ 45 1/2
wrapped	44 @ 45 1/2
Bacon, No. 1 sliced, 1-lb.,	51 @ 55
open-faced layers	51 @ 55

VEAL—SKIN OFF

(L.C.I. prices)

Prime, 80/150	55 @ 56
Choice, 50/80	50 @ 53
Choice, 80/150	53 @ 55
Good, 50/80	46 @ 49
Good, 80/150	50 @ 53
Commercial, all weights	43 @ 47

CARCASS LAMBS

(L.C.I. prices)

Choice, 30/50	56 @ 57
Good, 30/50	55 @ 56
Commercial, all weights	53 @ 55

CARCASS MUTTON

(L.C.I. prices)

Good, 70/down	44 1/2 @ 44 1/2
Utility, 70/down	44 1/2 @ 44 1/2

FRESH PORK AND PORK PRODUCTS

(L.C.I. prices)

Hams, skinned, 10/16 lbs.,	48 1/2 @ 50 1/2
Pork loins, regular,	44 1/2 @ 44 1/2
12/down	44 1/2 @ 44 1/2
Pork loins, boneless	50 @ 63
Shoulders, skinned, bone	30 1/2 @ 37 1/2
in, under 10 lbs.	30 1/2 @ 37 1/2
Pienics, 4/6 lbs.	35 1/2 @ 36
Pienics, 6/8 lbs.	35 @ 35 1/2
Boston butts, 4/8 lbs.	42 @ 43
Tenderloins, fresh	51 @ 58
Neck bones	12 @ 12 1/2
Livers	27 @ 27 1/2
Brains, 10 lb. pairs	17 @ 17 1/2
Ears	16 @ 17
Snouts, lean in	14 @ 14 1/2
Feet, front	9 @ 9 1/2

SAUSAGE MATERIALS—FRESH

(L.C.I. prices)

Pork trim., regular	24 1/2 @ 25
Pork trim., guar. 50% lean	26 @ 27
Pork trim., spec. 85% lean	40 @ 48
Pork trim., ex. 95% lean	49 @ 49 1/2
Pork cheek meat, trimmed	40 @ 41
Bull meat, boneless	50 @ 61 1/2
Bon's cow meat, f.c., C.C. 58	61 @ 61 1/2
Beef trimmings, 85-90%	51 @ 53 1/2
Cow cheeks, boneless	58 @ 61 1/2
Beef head meat	42 1/2 @ 45
Beef cheek meat, trim.	42 1/2 @ 45
Shank meat	57 @ 58 1/2
Veal trimmings, boneless	53 @ 55 1/2

SAUSAGE CASINGS

(F.O.B. Chicago)

(L.C.I. prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 1 1/2 to 1 3/4 in.	75 @ 80
Domestic rounds, over 1 3/4 in., 140 pack	1.05 @ 1.10
Export rounds, wide, over 1 3/4 in.	1.60 @ 1.65
Export rounds, medium, 1 1/2 to 1 3/4 in.	1.00 @ 1.05
Export rounds, narrow, 1 in. under	1.25 @ 1.40
No. 1 weasands, 24 in. up	14 @ 15
No. 1 weasands, 22 in. up	8
No. 2 weasands, 22 in. up	9
Middles, sewing, 1 1/2 in.	1.40 @ 1.55
Middles, select, wide, 2 1/2 in.	1.60 @ 1.80
Middles, select, extra, 2 1/2 in.	1.90 @ 2.10
Middles, select, extra, 2 1/2 in. & up	2.40 @ 2.85
Beef bungs, export, No. 1	34 @ 35
Beef bungs, domestic	26
Dried or salted bladders, per piece:	
12-15 in. wide, flat	25 @ 26
10-12 in. wide, flat	14 @ 17
8-10 in. wide, flat	5 @ 8
Pork casings:	
Extra narrow, 29 mm. & dn.	4.45
Narrow, medlums, 29 @ 32 mm.	4.15 @ 4.35
Medium, 32 @ 35 mm.	3.30 @ 3.45
Spc. med., 35 @ 38 mm.	2.70 @ 2.90
Wide, 38 @ 43 mm.	2.60 @ 2.70
Export bungs, 34 in. cut, 31	84
Large prime bungs, 34 in. cut	20 @ 21
Medium prime bungs, 34 in. cut	14 @ 16
Small prime bungs	11
Middles, per set, cap off	55 @ 79
DRY SAUSAGE (L.C.I. prices)	
Cervelat, ch. hog bungs	1.02 @ 1.05
Thuringer	68 @ 71
Farmer	84
Holsteiner	84
B. C. Salami	92 @ 96
B. C. Salami, new con.	59
Genoa style salami, ch.	96 @ 98
Pepperoni	86
Mortadella, new condition	86
Italian style hams	80

DOMESTIC SAUSAGE

(L.c.l. prices)

Pork sausage, hog casings	48	@52
Pork sausage, bulk	42	
Frankfurters, sheep casings	54	@56
Frankfurters, hog casings	53	
Frankfurters, skinless	51	@52
Bologna	50	@51
Bologna, artificial casing	45	@49
Smoked liver, hog casings	48	@49
New Eng. lunch, spec.	67	@71
Mixed lunch, spec., ch.	54	@58
Tongue and blood	47	@49
Blood sausage	41	@49
Sausage, fresh	56 1/2	@58
Polish sausage, smoked	56	@58

SPICES

(Basis Chgo., orig. bbls., bags, bales)

	Whole	Ground
Allspice, prime	34	38
Beefsteak	35	39
Chili powder	40	40
Chili pepper	39	39
Cloves, Zanzibar	68	74
Ginger, Jam., unbl.	75	81
Ginger, African	54	59
Cochin
Mace, fcy. Banda
East Indies	1.92	1.92
West Indies	1.83	1.83
Mustard, sour, fcy.	32	32
No. 1	28	28
West India Nutmeg	72	72
Paprika, Spanish	50 1/2	78
Pepper, Cayenne	32 1/2	68
Red, No. 1	48	48
Pepper, Packets	2.00	3.27
Pepper, white	5.40	3.65
Malabar	2.00	2.08
Black Lampung	2.00	2.08

SEEDS AND HERBS

(L.c.l. prices)

	Whole	Ground for Saus.
Caraway seed	28	33
Coriander seed	44	50
Mustard seed, fancy	36	..
Yellow American	30	..
Marjoram, Chilean	..	30
Oregano	36	30
Coriander, Morocco	..	42
Natural No. 1	37	42
Marjoram, French	60	70
Sage, Dalmatian
No. 1	1.35@1.40	1.50@1.55

CURING MATERIALS

	Cwt.
Nitrite of soda, in 425-lb. bbls., del., or f.o.b. Chgo.	\$ 9.39
Saltpeter, n. ton, f.o.b. N. Y.	11.00
DBL refined gran.	11.00
Small crystals	14.40
Medium crystals	15.40
Pure rfd., gran. nitrate of soda	5.25
Pure rfd., powdered nitrate of soda	unquoted
Salt, in min. car. of 60,000 lbs. only, paper sacked, f.o.b. Chicago	Per ton \$21.40
Granulated	27.80
Rock, bulk, 40 ton car, delivered Chicago	11.00
Sugar—	..
Haw. 96 basis, f.o.b. New Orleans	5.87
Refined standard cane gran., basis	8.05
Refined standard beet gran., basis	7.85
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%	7.65
Dextrose, per cwt. in paper bags, Chicago	7.04

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles	San Francisco	No. Portland
	March 27	March 27	March 27
FRESH BEEF (Carcass):			
STEER:			
Choice:			
500-600 lbs.	\$55.00@56.00		\$54.00@55.00
600-700 lbs.	54.00@55.00	\$54.00@55.00	54.00@55.00
Good:			
500-600 lbs.	54.00@55.00	53.00@54.00	54.00@55.00
600-700 lbs.	53.00@54.00	53.00@54.00	54.00@55.00
Commercial:			
350-600 lbs.	52.00@53.00	53.00@53.50	51.00@53.00
COW:			
Commercial, all wts.	48.00@49.00	48.00@50.00	49.00@53.00
Utility, all wts.	47.00@48.00	45.00@48.00	48.00@52.00
FRESH CALF:	(Skin-Off)	(Skin-On)	(Skin-Off)
Choice:			
200 lbs. down	56.00@58.00		58.00@60.00
Good:			
200 lbs. down	55.00@57.00		56.00@58.00
FRESH LAMB (Carcass):			
Choice:			
40-50 lbs.	55.00@57.00	57.00@59.00	55.00@56.00
50-60 lbs.	54.00@55.00	55.00@57.00	55.00@56.00
Good:			
40-50 lbs.	55.00@56.00	56.00@58.00	55.00@56.00
50-60 lbs.	53.00@55.00	54.00@56.00	55.00@56.00
Commercial, all wts.	52.00@54.00	50.00@54.00	53.00@54.00
Utility, all wts.	48.00@49.00
MUTTON (EWE):			
Good, 70 lbs. dn.	..	38.00@40.00	..
Commercial, 70 lbs. dn.	..	36.00@38.00	..
Utility, 70 lbs. dn.	..	32.00@36.00	..
FRESH PORK CARCASSES: (Packer Style)	(Shipper Style)	(Shipper Style)	(Shipper Style)
80-120 lbs.	34.00@35.00	35.00@36.00	35.00@36.00
120-160 lbs.	..	35.00@36.00	32.00@34.00
FRESH PORK CUTS No. 1:			
LOINS:			
8-10 lbs.	48.00@50.00	52.00@56.00	48.00@51.00
10-12 lbs.	48.00@50.00	52.00@56.00	48.00@51.00
12-16 lbs.	47.00@49.00	48.00@52.00	48.00@49.00
PICNICS:			
4-8 lbs.	..	38.00@42.00	..
PORK CUTS No. 1: (Smoked)	(Smoked)	(Smoked)	(Smoked)
HAM, Skinned:			
16-20 lbs.	52.00@59.00	58.00@60.00	58.00@60.00
12-16 lbs.	54.00@60.00	58.00@62.00	60.00@62.00
BACON, "Dry Cure" No. 1:			
6-8 lbs.	46.00@52.00	52.00@54.00	49.00@51.00
8-10 lbs.	42.00@46.00	45.00@52.00	45.00@49.00
10-12 lbs.	42.00@46.00	..	45.00@49.00
LARD, Refined:			
Tierces	20.50@22.00	22.50@23.50	22.50@23.50
50 lb. cartons & cans	21.00@22.50	22.00@24.00	23.00@24.00
1 lb. cartons	21.50@23.00	24.00@26.00	23.00@24.00

MAX J. SALZMAN

SAUSAGE CASING BROKER

Tel. Sacramento 2-4800
Cable NATSAL

2618 W. Madison St.
Chicago 12, Ill.

B-16 Electric Meat Cutter

In a class by itself, greatest capacity of any meat cutting saw of its type. Takes cuts up to 18" high, 15 1/2" wide. 1 1/2 h.p. motor; plenty of power for large splitting and breaking operations.

Designed from the "Butcher's Angle"

Butcher Boy

Meat Cutters and Choppers

Make any comparison you like—in performance, in capacity, in endurance, in ease of maintenance—and you will discover why Butcher Boy meat cutters and choppers have achieved un-contested pre-eminence in the meat processing field.



Write, for illustrated specification sheets, to nearest office of U.S. Slicing Machine Co., Inc., or to

Lasar

Manufacturing Company
2540 East 14th Street
Los Angeles 2, Calif.

← B-56 & BB-56 HEAVY-DUTY CHOPPERS
B-56 capacity: 3500-4500 pounds per hour; 6 h.p. motor. BB-56 capacity: 4500-5500 pounds per hour; 7 1/2 h.p. motor.

"RELIABLE"

CORKBOARD

STEAM-BAKED

- 30 years' serving the Packers!
- Prompt shipments from New York or Chicago warehouses.
- Packed in Cartons for Safe Delivery.
- Your inquiries invited!

LUSE-STEVENSON CO.

871 BLACKHAWK STREET • CHICAGO 22, ILLINOIS

LIQUID SEASONINGS

Garlic and Onion Juices

Standard strength Garlic and Onion provides a "Flavor Control" that improves your product and cuts your costs. These potent juices assure a uniform, full-bodied, natural flavor the year around. Enhance the sales appeal of your products with Liquid Garlic and Onion Seasonings.

VEGETABLE JUICES, INC.

664-666 W. Hubbard St., Chicago 10, Illinois

MEAT PRICES AT PHILADELPHIA

Prices paid for wholesale meats at the Philadelphia market on Tuesday, March 27, are shown in the following table. Prices are reported by the U. S. Department of Agriculture on a per hundredweight basis.

Locally Dressed Meats

FRESH BEEF CUTS:

Prime:	
Chicago style round,	
no flank	80.00@82.00
Full loin, 75-90 lbs.	80.00@83.00
Full loin, 90-100 lbs.	80.00@85.00
Hip round, with flank,	58.00@59.00
Ribs (7 bone) 35-40,	65.00@70.00
Ribs (7 bone) 30-35,	65.00@70.00
Arm chuck	53.00@55.00
Plate	35.00@34.00
Brisket	43.00@44.00

Choice:

Chicago style round,	
no flank	\$60.00@62.00
Full loin, 75-90 lbs.	60.00@63.00
Full loin, 90-100 lbs.	60.00@65.00
Hip round, with flank,	58.00@59.00
Ribs (7 bone) 35-40,	65.00@70.00
Ribs (7 bone) 30-35,	65.00@70.00
Arm chuck	53.00@55.00
Plate	35.00@34.00
Brisket	43.00@44.00

FRESH PORK CUTS No. 1:

Loin, 8-10 lbs.	52.00 only
Loin, 10-12 lbs.	52.00 only
Spareribs, 3/dow	47.00 only
Skinned hams, 10-12	58.00 only
Skinned hams, 12-14	58.00 only
Semi-trimmed picnic,	43.00 only
4-8 lbs.	43.00 only
Boston butts, 4-8 lbs.	52.00 only

Western Dressed Meats

FRESH BEEF CARCASSES:

Steer:	
Prime, 600-700 lbs.	54.00@58.00
Prime, 700-800 lbs.	\$57.00@59.25
Choice, 600-700 lbs.	56.50@59.25
Good, 500-600 lbs.	54.50@56.50
Good, 600-700 lbs.	54.00@56.50
Commercial, 350-600	lbs.
Utility, 350-600 lbs.	47.00@49.00

Cow, All Weights:

Commercial	48.00@51.50
Utility	47.00@49.00

FRESH VEAL (Skin Off):

Choice, 80-110 lbs.	54.00@58.00
Choice, 110-150 lbs.	55.00@58.00
Good, 80-110 lbs.	52.00@54.00
Good, 110-150 lbs.	52.00@54.00

FRESH LAMB:

Choice, 35-45 lbs.	58.00@60.00
Choice, 45-55 lbs.	57.00@60.00

FRESH PORK CUTS:

Loin, No. 1 (blade-	
less included)	
8-10 lbs.	44.00@48.00
10-12 lbs.	44.00@48.00
Boston butts, 4-8 lbs.	42.00@47.00
Regular picnic, 4-8	lbs.
lbs.	37.00@40.00
Spareribs, 3 lbs. down	40.00@42.00

THE NATIONAL PROVISIONER DAILY MARKET SERVICE coming to you every full trading day of the week will pay for itself many times over through the accurate, up-to-the-minute price information it contains.

PUMP THESE LIQUIDS

Acids	Linseed Oil
Ammonia	Lime Water
Asphalt	Lye
Alcohol	Lubricating Oils
Brines	Milk
Benzine	Molasses
Bleaches	Naphtha
Blood	Mineral Oils
Cream	Olive Oil
Chocolate	Paints
Caustics	Paint Oils
Chemicals	Petroleum
Coal Tar	Pitch
Croosote	Plastics
Dishwater	Printing Inks
Drugs	Road Oils
Dyes	Soap Liquors
Ether	Starch
Fuel Oils	Sizing Liquids
Food Products	Soy Bean Oil
Gasoline	Syrups
Glycerin	Tar
Glue	Tomato Juice
Glucose	Turpentine
Grape Juice	Varnish
Hot Oils	Vegetable Oils
Juices	Vinegar
Kerosene	Water
Lacquer	Wine
Lard	Yeast

Learn more of these outstanding facts. Send for your free copy of bulletin 1555 today.



VIKING

The Pump That Is
SO RIGHT
for
SO MANY
Pumping Jobs

The fast, self priming . . . the positive, steady discharge . . . the adaption to thin or viscous liquids, makes the Viking pump **SO RIGHT** for **SO MANY** pumping jobs.

The many sizes are built in a multitude of models and styles. Each is designed for the particular pumping job. It is built to meet your requirements, completely.

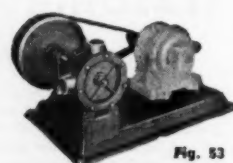


Fig. 53

Viking PUMP COMPANY
Cedar Falls, Iowa

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

F. O. B. CHICAGO OR

CHICAGO BASIS
THURSDAY, MARCH 29, 1951

REGULAR HAMS

	Fresh or F.F.A.	S. P.
8-10	47n	47n
10-12	47n	47n
12-14	45 1/2 n	45 1/2 n
14-16	45 1/2 n	45 1/2 n

BOILING HAMS

	Fresh or F.F.A.	S. P.
16-18	45 1/2 n	45 1/2 n
18-20	45 1/2 n	45 1/2 n
20-22	45 1/2 n	45 1/2 n

SKINNED HAMS

	Fresh or F.F.A.	S. P.
10-12	48 1/2 @ 49 1/2	48 1/2 @ 49 1/2
12-14	47 1/2 @ 48	47 1/2 @ 48
14-16	47 1/2 @ 48	47 1/2 @ 48
16-18	47 1/2 @ 48	47 1/2 @ 48
18-20	47 1/2 @ 48	47 1/2 @ 48
20-22	47 1/2 @ 48	47 1/2 @ 48
22-24	47 1/2 @ 48	47 1/2 @ 48
24-26	47 1/2 @ 48	47 1/2 @ 48
26-30	47 1/2 @ 48	47 1/2 @ 48
25/up, No. 2's	46 1/2 @ 47	

OTHER D. S. MEATS

	Fresh or Frozen	Cured
Reg. plates, 17n	17n	
Clear plates, 14n	14n	
Square jowls, 18 @ 18 1/2	16 @ 17n	
Jowl butts, 13 1/2 @ 14	14n	
S.P. jowls	14 1/2 @ 15 1/2	

PICNICS

	Fresh or F.F.A.	S. P.
4-6	35	35n
6-8	34 1/2 @ 35	34 1/2 n
8-10	34 1/2 @ 34 1/2	34 1/2 @ 34 1/2 n
10-12	34	34n
12-14	34	34n
8/up, No. 2's	34	

BELLIES

	Fresh or Frozen	Cured
6-8	34 @ 35	35 @ 36 1/2 n
8-10	33 1/2 @ 34	35 @ 35 1/2 n
10-12	33 @ 33 1/2	34 1/2 @ 35n
12-14	31 @ 31 1/2	32 1/2 @ 33n
14-16	28 1/2	30 @ 30 1/2 n
16-18	25 1/2	27n
18-20	24 1/2	26n

GR. AMN. BELLIES

	Fresh or Frozen	Cured
18-20	22 @ 22 1/2	22 1/2 @ 23
20-25	22 @ 22 1/2	22 1/2 @ 23
25-30	21 @ 21 1/2	21 1/2 @ 22 1/2
30-35	20 1/2	20 1/2 @ 21 1/2
35-40	19 1/2	20 1/2 @ 21 1/2
40-50	18 1/2	19 1/2

FAT BACKS

	Green or Frozen	Cured
6-8	13 1/2 @ 13 1/2 n	13 1/2 @ 14 1/2
8-10	14 1/2 @ 14 1/2 n	14 1/2
10-12	14 1/2 @ 14 1/2 n	14 1/2
12-14	14 1/2 @ 14 1/2 n	15 1/2
14-16	15n	16
16-18	16 1/2	16 1/2 @ 16 1/2
18-20	16 1/2	16 1/2 @ 16 1/2
20-25	16 1/2	16 1/2 @ 16 1/2

CALIFORNIA STATE INSPECTED SLAUGHTER

State-inspected slaughter of livestock in California during February was reported to THE NATIONAL PROVISIONER as follows:

	No.
Cattle	18,964
Calves	7,930
Hogs	18,053
Sheep	7,979

Meat and lard production for February:

	Lbs.
Sausage	3,212,874
Pork and beef	6,111,172
Lard and substitutes	277,330
Total	9,601,376

As of February 28, California had 110 meat inspectors. Plants under state inspection totaled 514 and plants under state approved municipal inspection totaled 96.

PACKERS' WHOLESALE LARD PRICES

	Refined lard, tierces, f.o.b.
Chicago	\$20.50
Refined lard, 50-lb. cartons, f.o.b. Chicago	20.50
Kettle rend., tierces, f.o.b. Chicago	21.50
Leaf, kettle rend., tierces, f.o.b. Chicago	21.50
Lard flakes	25.00
Neutral, tierces, f.o.b. Chicago	23.00
Standard Shortening "N. & S."	80.00
Hydrogenated Shortening "N. & S."	31.75

*Delivered.

WEEK'S LARD PRICES

	P.S. Lard	P.S. Lard	Raw Leaf
Mar. 24	18.30n	17.50n	17.25n
Mar. 25	18.30n	17.50n	17.00n
Mar. 26	18.30n	17.50n	17.00n
Mar. 27	18.30n	17.50n	17.00n
Mar. 28	18.30n	17.25n	16.75n
Mar. 29	18.30n	17.12n	16.62n
Mar. 30	18.20n	17.00n	16.50n

a-asked. b-bid. n-nominal.

a-asked. n-nominal.

MARKET PRICES

NEW YORK

WHOLESALE FRESH MEATS

CARCASS BEEF

(l.c.l. prices)

Mar. 28, 1951

	Per. lb.	City
Prime, 800 lbs./down	59½	@61
Choice, 800 lbs./down	57½	@59
Good	54	@57½
Cow, utility and commercial	46	@50

BEEF CUTS

(l.c.l. prices)

Prime:		
Hindquarters, 600/800		
lbs.	.64	@68
Rounds, N.Y. flank off	.59	@62
Hips, full	.68	@72
Top sirloins	.68	@72
Short loins, untrimmed	.80	@95
Ribs, 30/40 lbs.	.80	@84
Chucks, non-kosher	.53	@55
Briskets	.48	@52
Flanks	.28	@30

Choice:		
Hindquarters, 600/800		
lbs.	.62	@64
Rounds, N.Y. flank off	.59	@62
Hips, full	.68	@72
Top sirloins	.68	@72
Short loins, untrimmed	.78	@85
Chucks, non-kosher	.53	@55
Ribs, 30/40 lbs.	.75	@80
Briskets	.48	@52
Flanks	.28	@30

FANCY MEATS

(l.c.l. prices)

Veal breads, under 6 oz.	80
6 to 12 oz.	1.00
12 oz. up	1.25
Beef kidneys	28
Beef livers, selected, kosher	1.00
Beef livers, selected, kosher	1.25
Oxtails, over ½ lb.	38
Lamb fries	65

FRESH PORK CUTS

(l.c.l. prices)

Western

Hams, skinned, 14/down	.53	@55
Picnics, 4/8 lbs.	.36½	@37
Bellies, sq. cut, seedless		
8/12 lbs.	.35½	@36½
Pork loins, 12/down	.44	@47
Boston butts, 4/8 lbs.	.44	@48
Spareribs, 3/down	.41	@43
Pork trim., regular	.25½	@26
Pork trim., spec. 85%	.47	@49

City		
Hams, regular, 14/down	.53	
Hams, skinned, 14/down	.54	@59
Skinned shoulders		
12/down	.42	
Picnics, 4/8 lbs.	.39	@42
Pork loins, 12/down	.46	@51
Boston butts, 4/8 lbs.	.46	@51
Spareribs, 3/down	.43	@46
Pork trim., regular	.25	@30

LAMBS

(l.c.l. prices)

City		
Choice lambs	.59	@67½
Good lambs	.59	@67½
Legs, gd. and ch.	.66	@69
Hindsaddles, gd. and ch.	.65	@71
Loins, gd. and ch.	.70	@72
Western		
Choice, 35 to 55 lbs.	.56	@60
Good, 35 to 55 lbs.	.56	@60
Commercial, all weights		

VEAL—SKIN OFF

(l.c.l. prices)

Western		
Prime carcass	.59	@61
Choice carcass	.55	@59
Good carcass	.52	@55
Commercial carcass	.48	@53

BUTCHERS' FAT

(l.c.l. prices)

Shop fat	5½
Breast fat	7½
Edible suet	8
Indeible suet	8

WESTERN DRESSED MEATS AT NEW YORK

TUESDAY, MARCH 27, 1951

All quotations in dollars per cwt.

BEEF:	
STEER:	
Prime:	
350-500 lbs.	None
500-600 lbs.	None
600-700 lbs.	\$39.50-61.00
700-800 lbs.	59.50-61.00
Choice:	
350-500 lbs.	None
500-600 lbs.	57.50-59.00
600-700 lbs.	57.50-59.00
700-800 lbs.	57.50-59.00

Good:	
350-500 lbs.	None
500-600 lbs.	54.00-57.50
600-700 lbs.	54.00-57.50
Commercial:	
350-600 lbs.	None
600-700 lbs.	None

COWS:	
Commercial, all wts.	46.00-49.00
Utility, all wts.	46.00-49.00

VEAL—SKIN OFF:

Prime:	
50-110 lbs.	59.00-61.00
110-150 lbs.	59.00-61.00
Choice:	
50-80 lbs.	None
80-110 lbs.	55.00-59.00
110-150 lbs.	55.00-59.00
Good:	
50-80 lbs.	52.00-54.00
80-110 lbs.	53.00-55.00
110-150 lbs.	53.00-55.00
Commercial, all wts.	48.00-53.00

PORK CUTS—CHOICE:

LOINS (Boneless Incl.)	
8-10 lbs.	44.00-47.00
10-12 lbs.	44.00-47.00
12-16 lbs.	43.00-46.00
BUTTS, BOSTON STYLE:	
4-8 lbs.	45.00-49.00
HAMS, SKINNED:	
10-14 lbs.	53.00-55.00
SPARERIBS:	
3 lbs. down	41.00-43.00

LAMB:

Choice:	
30-40 lbs.	56.00-60.00
40-45 lbs.	56.00-60.00
45-50 lbs.	56.00-60.00
50-60 lbs.	56.00-60.00

Good:	
30-40 lbs.	56.00-60.00
40-45 lbs.	56.00-60.00
45-50 lbs.	56.00-60.00
50-60 lbs.	56.00-60.00
Commercial, all wts.	None

MUTTON (EWE): 70 lbs. Down:

Good	None
Commercial	None

CALF—SKIN OFF:

No quotations.

CORN-HOG RATIO

The corn-hog ratio for barrows and gilts at Chicago for the week ended March 24 was 12.4, the U. S. Department of Agriculture has reported. This was a slight decrease from the previous week's ratio of 12.5, but was more favorable to hog producers than the 11.9 ratio in the week a year earlier. These ratios were based on No. 3 yellow corn selling for \$1.762 per bu. in the week ended Mar. 24, \$1.765 per bu. a week earlier, and \$1.352 per bu. in the week of 1950. Barrows and gilts sold for \$21.83, \$22.12 and \$16.09 per cwt. in the three weeks, respectively.

KOCH ALL-METAL WORK TABLES

Special-purpose tables for the meat industry. Beautifully fabricated. Prompt shipment on stock sizes.

KOCH TRIMMING TABLES



Galvanized Top & Guards	Stainless Top & Guards
No. 1160—6-ft. long—\$122	No. 2160—6-ft. long—\$195
No. 1180—8-ft. long—142	No. 2180—8-ft. long—225
No. 1190—10-ft. long—148	No. 2190—10-ft. long—245

Sheet metal working surface and splash guards at ends and rear, made of either heavy gauge galvanized or polished stainless steel sheets.

Sectional maple cutting board at front, full length, 12-in. wide and 1½-in. thick. Heavy, welded, angle iron frame, finished in gray enamel.

Working surface 34-in. above floor. Legs have adjustable levelers. Width from front to back 42-in., including the 12-in. maple board.

KOCH STUFFING TABLES



Galvanized Top (Nominal length)	Stainless Steel Top (Nominal length)
No. 2270—6-ft. —\$108	No. 3270—6-ft. —\$180
No. 2271—8-ft. —124	No. 3271—8-ft. —205
No. 2272—10-ft. —147	No. 3273—10-ft. —242

(Add 18-in. to nominal length to cover stuffer extension)

Tops made of either heavy galvanized or polished stainless steel sheets. Tapered apron to fit against stuffer. Top slopes toward drain outlet in center, near stuffer end. Heavy, welded, angle iron frame, finished in machinery gray.

Top is 35-in. above floor, with flange 1-in. high. Legs have adjustable levelers. Width 46-in. The apron, or tapered extension at stuffer end, is 18-in. long on all sizes.

KOCH BUILDS ALL SORTS OF SPECIAL TABLES. LET US SUBMIT DRAWINGS & QUOTE ON YOUR REQUIREMENTS.

KOCH SUPPLIES

20th & McGEE ST.

KANSAS CITY 8, MO.

BY-PRODUCTS....FATS AND OILS

TALLOW AND GREASES

Thursday, March 29, 1951

Conditions were unchanged in the tallow and grease markets this week, with only scattered sales of small lots at ceiling.

Most producers are in a sold up position, with some contracts extending through April. Traders generally agree that offerings will continue to be light for two to three weeks in view of this situation.

While materials of an exportable quality, in drums, are called saleable at full ceiling plus package and preparation allowances in most trading circles, domestic qualities and grades in drums and tierces are not readily acceptable.

Some buyers, reluctantly, will take packaged materials, but only at loose ceiling prices. In some quarters, $\frac{1}{2}$ c under loose ceiling was bid. Additional labor costs involved in handling drums at destination, as compared with tank cars, require that packaged materials be priced down from loose basis. Also, adequate supplies in tank cars are being received, which makes it unnecessary at this time to reach for the packaged productions.

On Thursday one principal consumer reduced inquiry and bids to fancy, prime and special tallow and declined to take greases. Despite this action, other buyers continued to accept and bid ceilings for all grades of tallows and greases. Traders are not anticipating any immediate surplus of greases, but it is indicated in some quarters that the new slaughter restrictions on cattle may shorten supplies of tallows beginning in April. As the restriction has not been placed on hog slaughter, the grease supply will be comparatively more abundant.

The following are ceiling prices, f.o.b. tank cars and trucks, producers plant, and were bid for all materials on Thursday, March 29:

TALLOW: Edible tallow, 16 $\frac{1}{4}$ c;

fancy, 15c; choice, 14 $\frac{1}{2}$ c; prime, 14 $\frac{1}{2}$ c; special, 14 $\frac{1}{2}$ c; No. 1, 14c; No. 3, 13 $\frac{1}{2}$ c, and No. 2, 13c.

GREASES: Choice white grease, 14 $\frac{1}{2}$ c; A-white, 14 $\frac{1}{2}$ c; B-white, 14 $\frac{1}{2}$ c; yellow, 13 $\frac{1}{2}$ c; house, 13 $\frac{1}{2}$ c, and brown, 12 $\frac{1}{2}$ c.

BY-PRODUCTS MARKETS

(Chicago, Thursday, March 29, 1951)

Blood

Unground, per unit of ammonia.....	*9.25@9.50m	Unit Ammonia
------------------------------------	-------------	--------------

Digester Feed Tankage Materials

Wet rendered, unground, loose	
Low test	*9.75m
High test	*9.50
Liquid stick tank cars.....	3.75

Packinghouse Feeds

50% meat and bone scraps, bagged.....	Carlots, per ton
50% meat and bone scraps, bulk.....	\$120.00
55% meat scraps, bulk.....	115.00
60% digester tankage, bulk.....	120.00
60% digester tankage, bagged.....	125.00
80% blood meal, bagged.....	129.00
65% special steamed bone meal, bagged.....	165.00
	80.00

Fertilizer Materials

High grade tankage, ground, per unit ammonia.....	\$7.75
Hoof meal, per unit ammonia.....	7.50@7.75

Dry Rendered Tankage

	Per unit Protein
Cake	*\$1.95@2.05
Expeller	*1.95@2.05

Gelatine and Glue Stocks

Calf trimmings (limed).....	\$2.50
Hide trimmings (green, salted).....	2.00@2.25
Cattle jaws, skulls and knuckles, per ton.....	65.00
Pig skin scraps and trimmings, per lb.....	9 $\frac{1}{4}$

Animal Hair

Winter coll dried, per ton	\$110.00
Summer coll dried, per ton	*\$5.00 @ 90.00
Cattle switches, per piece	7
Winter processed, gray, lb.	13 $\frac{1}{2}$ @14
Summer processed, gray, lb.	9@10

n-nominal.
*Quoted delivered basis.

PROCESSED OILS TAXES

Taxes collected on coconut and other processed vegetable oils during February, 1951, totaled \$2,246,821.69, compared with \$1,387,225.39 collected during the same month a year earlier.

VEGETABLE OILS

Thursday, March 29, 1951

"Quiet" and "thin" were the terms employed in describing the vegetable oil markets this week. Most of the interest centered on soybean oil and here, although buyers sought nearby shipment product, it could be obtained only in coupled trades involving the summer months.

Early in the week crude soybean oil was reported to have sold in very light volume through August at the ceilings, with coupling involved. July-September was said to have been offered at 20c; some small lots moved at the ceiling for delivery for March through July and July-September was quoted at 19 $\frac{1}{2}$ c while September was quoted at 19 $\frac{1}{2}$ c.

Crude and refined corn oil sold in thin lots at the ceiling. Cottonseed oil trade continued at a standstill. Crude peanut oil cashed early at 25 $\frac{1}{2}$ c in the Southeast and 25 $\frac{1}{2}$ c was bid in Texas; there were trades later in the Southeast and Texas at 25 $\frac{1}{2}$ c after the release of a number of cars of oil by the government.

CORN OIL: The market appeared to be clinging to the 24 $\frac{1}{2}$ c ceiling level.

SOYBEAN OIL: The midweek market was quoted at 24 $\frac{1}{2}$ c, Decatur.

PEANUT OIL: A little softness developed here with the midweek quotation 25 $\frac{1}{2}$ c.

COCONUT OIL: Midweek offerings were made at 21 $\frac{1}{2}$ c in the East and 20 $\frac{1}{2}$ c on the Coast.

COTTONSEED OIL: This market was very quiet at the ceilings of 23 $\frac{1}{2}$ c

EASTERN BY-PRODUCTS MARKET

New York, March 29, 1951
Dried blood was quoted Thursday at \$9.25 per unit of ammonia. Low test wet rendered tankage moved at \$9.00 per unit of ammonia, and high test tankage sold at \$9.25. Dry rendered tankage sold at \$1.80 per protein unit.

NICK BEUCHER, JR., PRES.

JOHN LINDQUIST, V. PRES.

PACKING HOUSE BY-PRODUCTS CO.

Complete Brokerage Service

HIDES & SKINS

PROVISIONS

TALLOW

BEEF

GREASE

TANKAGE

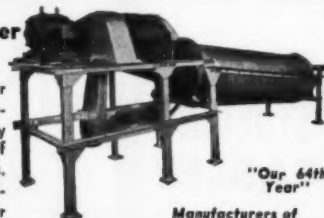
RESULTS THAT PLEASE

110 NORTH FRANKLIN STREET • CHICAGO 6, ILL.

Telephone: DE arborn 2-7250 • Teletype: CG 1469

Peck & Gut Hasher with Washer

Complete sturdy unit for years of economical production of high quality grease, free of greenish impurities. A good color product for greater Profit to you.



DETAILS
Mail or
on Request

Manufacturers of

- Heavy Duty Beef Cracking GRINDERS
- HASHERS For Green Bones and Scrap
- WHIRL BEATER Fine GRINDERS with or without Air Conveyors

GRUENDLER
CRUSHER and PULVERIZER CO.
2915-17 North Market St., ST. LOUIS 8, MO.

S

e terms
vegetable
of the
oil and
nearby
obtained
ring the

bean oil
ery light
ceilings,
Septem-
tered at
the ceil-
through
s quoted
s quoted

sold in
nseed oil
l. Crude
c in the
n Texas;
e South-
r the re-
il by the

peared to
g level.
week mar-
atur.
tness de-
k quota-

offerings
East and

market
of 23 1/2c

MARKET
29, 1951
ursday at
Low test
at \$9.00
high test
rendered
tein unit.

Our 64th
Year"

ers of
nty Beef
RINDERS
For Green
Scrap
BEATER
S with or
conveyors



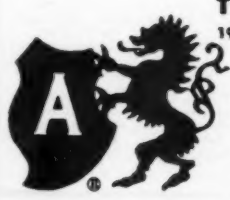
Is NOW the time to buy Crackling Equipment?

One decision facing many meat packing and rendering plants this year is whether or not to purchase more productive crackling equipment . . . and what kind. To them we say "Buy Expellers now."

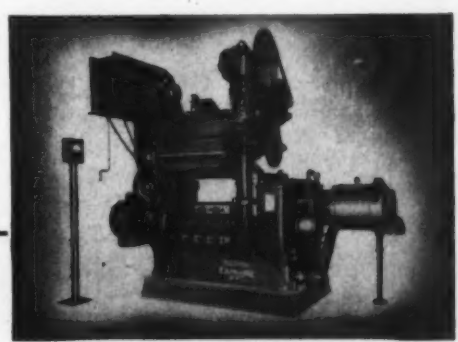
Anderson Crackling Expellers* offer unusual opportunities and advantages in today's market conditions. With inflation and labor costs rising, Expellers hold these costs to a minimum because they require no storage or aging of cakes and can be easily operated by one man. No other equipment is as economical to maintain as Expellers . . . they have many patented features that keep replacement parts costs at a new low. Then, too, Expeller cracklings have a better market acceptance than any other type . . . possess a higher protein unit, easier grindability and permit no fluff to tail off during the screening operation. The Anderson engineer in your area can prove the wisdom of buying Expellers today. Write us and he will gladly call.

*Trade Mark Registered in U. S. Pat. Off.

THE V. D. ANDERSON COMPANY
1965 West 96th Street • Cleveland 2, Ohio



**only ANDERSON
makes EXPELLERS**



Anderson Duo Crackling Expeller

for Valley and Southeast oil and 23½¢ for Texas. Cottonseed oil futures quotations at New York were as follows:

MONDAY, MARCH 26, 1951

	Open	High	Low	Close	Pr. Close
May	26.40	26.40	26.40	*26.40	*26.40
July	26.40	26.40	26.40	*26.40	*26.40
Sept.	24.50	24.70	24.50	24.62	24.55
Oct.	*21.50	21.70	21.50	*21.57	21.82
Dec.	20.40	20.62	20.40	*20.49	20.77
Jan.	*19.75			*20.39	*20.50
Mar.	*20.05			*20.24	*20.40

Total sales: 236 lots.

TUESDAY, MARCH 27, 1951

May	26.40	26.40	26.40	*26.40	*26.40
July	26.40	26.40	26.40	*26.40	*26.40
Sept.	*24.50	24.70	24.40	24.70	24.62
Oct.	*21.30	21.65	21.40	21.61	*21.57
Dec.	*20.35	20.55	20.30	20.46	*20.49
Jan.	*20.00	20.35	20.35	*20.30	*20.39
Mar.	*20.00			*20.20	*20.24

Total sales: 130 lots.

WEDNESDAY, MARCH 28, 1951

May	26.40	26.40	26.40	*26.40	*26.40
July	26.40	26.40	26.40	*26.40	*26.40
Sept.	24.80	24.92	24.51	24.53	24.70
Oct.	*21.65	21.75	21.35	21.35	21.61
Dec.	20.55	20.62	20.21	20.22	20.46
Jan.	*20.30	20.40	20.40	*20.02	*20.30
Mar.	*20.30	20.00	20.00	*19.90	*20.20

Total sales: 182 lots.

*—Bid

FEBRUARY MARGARINE TAX

Taxes paid during February, 1951:

	1951	1950
Excise tax (including special taxes)	\$ 318.30	\$2,684,301.53
The quantities of product taxed:		
Colored, lbs.	217	24,400,155
Uncolored, lbs.		65,931,000

JANUARY ANIMAL FATS

January, 1951 production of animal fats has been reported, in pounds, as follows (with the comparative December, 1950 figures in parentheses): Lard*, rendered, 280,000,000 (269,000,000), refined, 150,000,000 (141,000,000); tallow, edible, 9,227,000 (9,610,000), edible refined, 1,813,000 (1,289,000); tallow inedible, 120,930,000 (113,392,000), inedible refined, 35,581,000 (32,592,000); grease other than wool, 60,705,000 (59,321,000); wool grease, 1,163,000 (933,000); neatsfoot oil, 209,000 (134,000).

Factory consumption on the same basis was: Lard†, rendered, 26,670,000 (27,337,000), refined, 11,530,000 (6,

189,000); tallow, edible, 3,777,000 (4,835,000), edible refined, 1,429,000 (993,000); tallow, inedible, 124,452,000 (115,213,000), inedible refined, 29,766,000 (29,555,000); grease other than wool, 67,535,000 (63,567,000); neatsfoot oil, 421,000 (375,000).

Warehouse stocks at the close of January, 1951, compared with December 31, 1950 stocks, were: Lard, rendered, 110,528,000 (83,780,000), refined, 52,499,000 (43,422,000); tallow, edible, 4,996,000 (6,097,000), edible refined, 929,000 (557,000); tallow, inedible, 206,132,000 (183,492,000), inedible refined, 11,392,000 (8,756,000); grease other than wool, 98,092,000 (90,945,000); wool grease†, 1,257,000 (1,591,000); neatsfoot oil, 927,000 (902,000).

*Data on refined lard production represent federally inspected lard. †Excludes quantities used in refining. Includes 4,519,000 lbs. denatured or shipped in inedible tanks in January 1951 and 2,380,000 lbs. shipped in December 1950. ‡Held by wool scourers.

VEGETABLE OILS

Wednesday, March 28, 1951

Crude cottonseed oil, carloads f.o.b. mills	23½¢
Valley	23½¢
Southeast	23½¢
Texas	23½¢
Corn oil in tanks, f.o.b. mills	24½¢
Soybean oil, Decatur	20½¢
Peanut oil, f.o.b. Southern Mills	25¼¢
Coconut oil, Pacific Coast	21¼¢
Cottonseed foots	
Midwest and West Coast	6
East	6½¢

*Ceiling price. a—asked. n—nominal.

OLEOMARGARINE

Wednesday, March 28, 1951

White domestic vegetable	35
White animal fat	35
Milk churned pastry	31@32
Water churned pastry	30@31

EDIBLE OIL SHIPMENTS DOWN IN FEBRUARY

Shortening and edible oils shipments totaled 243,708,000 lbs. in February according to the Institute of Shortening and Edible Oils, Inc. This amount compared with 334,351,000 lbs. in January and 243,216,000 lbs. in December, 1950. Of total February shipments, shortening accounted for 47.9 per cent; edible oil, 49.8 per cent; shipments to government agencies, 1.0 per cent, and shipments for commercial export, 1.3 per cent.

1950 SOYBEAN OIL YIELD

The 1949-50 yield of 1,942,488,000 lbs. of crude soybean oil extracted from 195,533,000 bu. of soybeans was an increase of 135,635,000 lbs. over the 1,806,853,000 lbs. obtained from the 1948-49 crop of 183,659,000 bu. A U. S. Department of Agriculture report estimated the average yield of crude oil per bu. at 9.93 lbs. compared to the 9.84-lb. per-bu. yield in the 1948-49 crop year.

Take an interesting few minutes trip Up and Down the Meat Trail.

SERVING THE INDUSTRY FOR **69** YEARS WITH
Natural Casings
THE CASING HOUSE
BERTH. LEVI & Co. Inc.
 CHICAGO • NEW YORK • LONDON • BUENOS AIRES • SYDNEY • WELLINGTON

SHIPPERS OF MIXED CARS OF PORK, BEEF, SAUSAGE, LARD, CANNED MEATS AND PROVISIONS

KREY Tenderated Hams

THE HAM WITH A REPUTATION FOR SATISFACTION AND PROFIT

KREY PACKING COMPANY

ESTABLISHED 1882

ST. LOUIS 7, MISSOURI

Eastern Representatives

FRANK BROWNELL ROY WALDECK
1017 E. St. S. W. 448 Broad St.
Washington 4, D.C. Newark, N. J.

A. I. HOLBROOK M. WEINSTEIN
74 Warren Buffalo, 122 N. Delaware
New York Philadelphia, Pa.

STANDARD BEEF COMPANY WESTERN BEEF COMPANY
167 State St. 486 Water St.,
New Haven, Conn. Bridgeport, Conn.

Western Operations

KREY PKG. CO. KREY PKG. CO.
386 Langton St. 1516 Railroad St.
San Francisco 3 Glendale 4, Calif.
Calif. W. J. Bagley, Jr.,
W. J. Bagley, Mgr. Mgr.

HIDES AND SKINS

Hide market inactive, but hide shipments heavy—Buying permits expired last Saturday, new ones will be issued Monday—Reports indicate that allocation plan worked rather smoothly.

CHICAGO

PACKER HIDES: With the first week of the allocation plan and price controls for the hide market having been concluded, a few observations are to be noted. Buying permits were in excess of 1,000,000 hides; it appears that with minor exceptions these were filled, with about 25 per cent being furnished by the big packers. In the packer trading about all this volume was concentrated into Wednesday, Thursday and Friday of last week.

Generally speaking, the plan worked well. There were scattered shortages in light hides which may handicap certain specialty manufacturers, and it was reported that a few heavy hides were carried over. As mentioned previously, however, the overall picture was satisfactory.

A large part of the trading was concluded at the packers' individual ceilings, which were generally higher than the November average or permanent ceilings, so shipments, to beat the March 30 deadline on this type of sale, were heavy throughout both last week and this week. There was also a little trading by one packer this week in which he disposed of an undisclosed number of prior February 5 production

hides, presumably at his November price levels.

As buying permits had expired last Saturday, this sale of unfrozen hides was the only type of trading that was permitted. On April 2 the new permits will be issued and trading will probably begin again on that date. Although no trading was allowed, preliminary negotiations were being made in certain directions.

On the leather side of the picture, from limited observations it seems that the rush early this year to buy shoes in anticipation of the possibility of rationing has subsided to a considerable degree and that retail business is only fair. Military orders remain good.

It was announced late this week out of Washington that pursuant to Hide Regulation No. 2, Revision No. 1, and as provided in resolution of the Board of Governors adopted on March 8, 1951, "the exchange ceiling price for the old hide contracts will be 30c, and ceiling price for the new hide contracts will be 29½c, effective April 2, 1951."

SHEEPSKINS: Nothing of much importance developed in this market during the week. Kill remains light and

Hide Order Corrected

Revision No. 1 of Ceiling Price Regulation 2 relating to hides and skins has been amended to clarify a statement which could have penalized Pacific Coast hides. Note 4 of the regulation now reads: "When Pacific Coast hides other than bull hides weigh 68 lbs. or more, the Pacific Coast price is 27½c." Under the former wording, it was not clear that 27½c was the net price. The change was made at the request of the Western States Meat Packers Association.

most packers are holding the few skins that are coming into their possession. There has been intermittent light trading in No. 1 shearlings, but the balance of the list has been inactive.

The chief topic of discussion and problem for this segment of the industry at the present time is "Genuines." With no opportunity to establish ceilings during the base period, what prices can be charged for these? One packer is conducting a pulling test and if the yield is satisfactory may process his own, at least until the picture is clarified. There was an unconfirmed rumor that there has been some trading on the West Coast at \$8.50@9.

"Interiors" are still being held, supposedly because of the low ceilings that the "Interior" packers would be

SEE YOU AT NIMPA!

HOSPITALITY
HEADQUARTERS

ROOM **855**
PALMER HOUSE

The time has spun around again when we can roll out the welcome mat and play a part in making your stay in Chicago both a pleasant and profitable one. Drop in at any time . . . Room 855.

JACK WEILLER & CO.

308 W. Washington St., Chicago 6, Ill.
Telephone: STate 2-5868 Teletype: CG 434

BROKERS: HIDES • SKINS • PELTS • TALLOW

CHICAGO HIDE QUOTATIONS

	PACKER HIDES		Cor. week
	Week ended Mar. 29, 1951	Previous Week	
Nat. str.	33 @36¼*	33 @36¼*	19 @21
Hvy. Texas			
str.	30*	30*	17 @17½
Hvy. but.	30*	30*	17 @17½
Hvy. Col. str.	29½*	29½*	16½
Ex. light Tex.	37*	37*	25
str.	33*	33*	20½@21
Brand'd cows			
Hv. nat.	34*	34*	20½@22
Lt. nat. cows	36 @37*	36 @37*	24 @26
Nat. bulls	24*	24*	17
Brand'd bulls	23*	23*	16
Calfskins, Nor.	80*	80*	61½@64½
15/under	80*	80*	61½@64½
Kips, Nor.	60*	60*	47
Kips, Nor.	57½*	57½*	45

SMALL PACKER HIDES

STEERS AND COWS:			
70 lbs. and over....	28¼*	28¼*
35-30 lbs.	37¼*	37¼*
Bulls 55/over	23*	23*

Subtract ½c from base prices for every 1 lb. increase in weight over 35 lbs. All prices f.o.b. point of shipment, flat for No. 1's and No. 2's.

SMALL PACKER SKINS

Calfskins under 15 lbs.	72*	72*
Kips, 15/30	51*	51*
Slunks, regular	3.25*	3.25*
Slunks, hairless90*	.90*

SHEEPSKINS, ETC.

Pkr. shearlings, No. 1 ..	6.00m	6.00m	2.85
Dry Pelts ..	52@55m		30
Horsehides, untrmd.	15.00@16.00m	15.00@16.00m	11.50@12.00

*Nomininal. *Ceiling price under Regulation 2, Revision 1.

AROMIX

The ultimate
in high quality
seasonings and
specialties
for the
meat packing industry!

AROMIX CORPORATION
612-614 West Lake St., Chicago 6, Ill. DEarborn 2-0990

forced to use on the basis of their last sales, which had been made early in January.

OUTSIDE SMALL PACKER—WEST COAST: Action was very limited because of the expiration of buying permits, and because most free items had been moved previously. There was some advance negotiations preparatory to the issuance of new buying permits next Monday, and there was a little flurry of shipping activity to get "free" hides underway before March 31.

As for the trading itself it was limited to a few scattered sales of free hides, those dating prior to February 5 production, in cases where the packer would realize a better price on the basis of his own individual ceiling than he would from the new general ceiling. The use of November ceilings will not be permitted on any hides not shipped prior to March 31.

N. Y. HIDE FUTURES

MONDAY, MARCH 26, 1951

	Open	High	Low	Close
Mar.	30.94b	30.94	30.94	30.94b
Apr.	29.75b	29.75b
June	30.94b	30.94	30.94	30.94b
July	29.75b	29.75b
Oct.	29.75b	29.75b
Jan.

Sales: 5 lots.

TUESDAY, MARCH 27, 1951

Apr.	29.75b	29.75b
June	30.94b	30.94	30.94	30.94b
July	29.75b	29.75b
Oct.	26.75b	26.75b
Jan.

Sales: 2 lots.

WEDNESDAY, MARCH 28, 1951

Apr.	29.75b	29.75b
June	30.94b	30.94	30.94	30.94
July	29.75b	29.75b
Oct.	26.75b	26.75b
Jan.

Sales: 1 lot.

THURSDAY, MARCH 29, 1951

Apr.	29.75b	29.75b
June	30.94b	30.94	30.94	30.94b
July	29.75b	29.75b
Oct.	26.75b	26.75b
Jan.

Sales: 8 lots.

FRIDAY, MARCH 30, 1951

Apr.	29.75b	29.75
June	30.94b	30.94	30.94	30.94b
July	29.75b	29.75b
Oct.	26.75b	26.75b
Jan.

Sales: 13 lots.

b—bid. n—nominal.

WEEK'S CLOSING MARKETS

SALABLE AND DRIVEN-IN RECEIPTS AT 65 MARKETS

The USDA reports the total salable and driven-in receipts at 65 public markets in February, 1951:

TOTAL SALABLE RECEIPTS*

	February 1951	February 1950
Cattle	941,130	1,052,544
Calves	236,101	261,600
Hogs	1,924,488	1,922,691
Sheep	318,320	562,245

TOTAL SALABLE RECEIPTS*

Cattle	888,817	951,991
Calves	247,189	272,229
Hogs	2,231,867	2,144,415
Sheep	315,051	385,865

*Does not include through shipments and direct shipments to packers when such shipments pass through the stockyards.

Driven-in receipts at 65 public markets constituted the following percentages of total February receipts, which include through shipments and direct shipments to packers when such shipments pass through the stockyards: Cattle, 82.4; calves, 86.5; hogs, 82.3, and sheep, 46.8. These percentages compared with 79.0, 81.6, 79.3 and 41.4 per cent in February, 1950.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended March 24, 1951, were 4,360,000 lbs.; previous week, 3,924,000 lbs.; same week 1950, 6,514,000 lbs.; 1951 to date, 66,382,000 lbs.; corresponding period during 1950, 72,417,000 lbs.

Shipments for the week ended March 24 totaled 3,519,000 lbs.; previous week, 1,865,000 lbs.; corresponding week 1950, 3,871,000 lbs.; 1951 to date, 56,540,000 lbs.; corresponding period during 1950, 56,544,000 lbs.

Meat Inspection Ordinance

Columbus county, N. C., has enacted an ordinance to regulate the slaughter and inspection of meat. Packers must pay a fee of 75c per head of cattle, and 25c per head for hogs, calves and sheep to cover veterinary expenses.

FRIDAY'S CLOSINGS

Provisions

The live hog top at Chicago was \$22.10; the average, \$21.45. Provision prices were quoted as follows: Under 12 pork loins, 42½@43; 10/14 green skinned hams, 47½@49; Boston butts, 40@41½; 16/down pork shoulders, 35@36; 3/down spareribs, 37½@38; 8/12 fat backs, 14½; regular pork trimmings, 23½@24; 18/20 DS bellies, 22½@23; 4/6 green picnics, 34½@35; 8/up green picnics, 34.

P.S. loose lard was quoted at 17.00 asked and P.S. lard in tierces at 18.20 asked.

Cottonseed Oil

Closing futures quotations at New York were: May and July 26.40 bid; Sept. 24.98-25.00; Oct. 21.97; Dec. 20.83; Jan. 20.63 bid, 20.70 asked; Mar. 20.40 bid, 20.50 asked. Sales totaled 184 lots.

KINDS OF LIVESTOCK KILLED

The classification of livestock slaughtered under federal inspection during February, 1951, compared with January, 1951 and February, 1950:

	Feb. 1951 Per- cent	Jan. 1951 Per- cent	Feb. 1950 Per- cent
Cattle—			
Steers	53.6	50.3	55.1
Heifers	13.0	12.1	13.7
Cows	30.4	34.6	28.6
Cows and heifers	43.4	46.7	42.3
Bulls and stags	3.0	3.0	2.6
Total	100.0	100.0	100.0
Canners and cutters	14.4	14.1	8.6
Hogs—			
Stags	5.3	3.5	10.1
Barrows and gilts	94.4	96.0	89.4
Stags and boars3	1.5	.5
Sheep and Lambs—			
Lambs and wrygs.	96.8	95.6	94.5
Sheep	3.2	4.2	5.5

*Included in cattle classification.

LIVESTOCK CAR LOADINGS

A total of 7,158 cars were loaded with livestock during the week ended March 17, 1951. This was a decrease of 653 cars from the same week in 1950 and a decrease of 1,439 from the corresponding week in 1949.



SHAMROCK DRY ICE STORAGE CONTAINERS

An investment that will pay big dividends in safe handling of your frozen products . . . The New Shamrock Dry Ice Storage Container. Made with combined protection of glass wool and cork insulation . . . with heavy-duty hardwood frames and heavy-gauge steel walls. Shamrock Dry Ice Storage Containers will pay for themselves in reducing handling costs — in giving economical storage of valuable dry ice. Available in sizes to hold from 100 lbs. to 3,000 lbs. of dry ice.

Write for Complete Information

E. G. JAMES COMPANY
316 SO. LA SALLE ST. • CHICAGO 4, ILLINOIS

BAI Report for 1950

(Continued from page 20)

eral meat inspection. During the year, 92 certificates of exemption were issued to retail butchers and retail dealers, and 73 certificates of exemption were canceled. The number of certificates outstanding at the close of the fiscal year was 492. Although the number of outstanding certificates remained practically the same as last year, 18 per cent more certificates were handled during the year than during the previous year.

Investigations of alleged violations of the Meat Inspection Act and Regulations are being made continuously. Such violations consist principally of the unauthorized movement interstate of nonfederally inspected meat or product. As a result of these investigations, 128 letters of warning were issued, 45 cases of alleged violations were presented for prosecution, and 13 successful prosecutions were obtained.

The results of ante mortem and post mortem inspections are given in Table 1. (See page 20.)

Meat and meat food products prepared and processed under supervision are shown in Table 2, which is a record only of inspection performed and not a statement of the actual quantity prepared.

Canada Biggest Importer

Foreign meat and meat food products inspected and passed for entry into the United States in fiscal 1950 totaled 229,147,254 lbs. Included in this total was 107,828,893 lbs. of beef and veal from Canada; 44,244,470 lbs. of canned beef from Argentina; 23,119,644 lbs. of canned beef from Uruguay, and 10,243,168 lbs. of miscellaneous products from Canada.

Canning operations at official establishments during fiscal 1950 are summarized in Table 3.

The activities of the Animal Foods Inspection Division included inspection, certification and identification of the class, quality, quantity and condition of canned food and canned or fresh frozen food component for dogs, cats and like animals.

The service was carried on in 24 plants located in 18 cities during the fiscal year. Production of canned food and canned or fresh frozen food component under certification amounted to 436,691,346 lbs. This represents an increase of 68,590,788 lbs. over the preceding fiscal year.

There were 271 labels and sketches of labels with the formula for the canned food and canned or fresh frozen food component approved for use at plants operating under inspection and certification. Drawings and specifications accompanied by applications for inspection and certification covering eight plants were received and accepted. There were received for laboratory determination 168 samples of ingredients intended for use in certified products and of canned food and canned or fresh frozen food component. Of these, ten were rejected.

New Steak Forming Machine

(Continued from page 9)

the center of any type wrapping material such as cellophane, Pliofilm, glassine, etc. and the paper is folded over the meat. The wrapped pieces are then fed to the wells of the forming machine. Although there is a lap of wrapping material over the well, the hammer does not cut the wrap. Since compressed air performs the forming action, the face of the hammer does not touch the wrap.

In forming a cut, the machine liberates some of the moisture in the meat. This moisture, along with that compressed from the air, forms a fine sheen over the meat. Consequently, while the meat and wrapping material are compressed into a cohesive package, the moisture sheen provides a lubricant which permits easy separation of wrap from product. Conversely, this sheen seals the wrap to the product.

The moist film also protects the color of the meat. If the meat is held sufficiently to allow the moisture to cover the entire surface, it will retain its full red color when frozen. Meat men who have seen frozen "steaks" formed with the new machine, expressed surprise at the high degree of natural color retention. It is said that the meat will retain its good color for six months in a frozen state.

While the "steaks" can be prepared by the consumer in frozen form, it is recommended that they be thawed first.

A labor saving in fabrication is represented by the elimination of any handling of meat once it is cut and packaged. The wrap in which the meat is formed is the package in which it is merchandised. Printed sheets may be used advantageously to add to merchandising appeal.

Short of feeding the forming machine, there is no further handling of product. The inventors state that cooking time is reduced 70 per cent for meat tendered in their machine, permitting the meat to retain more of its natural juices.

The new machine is to be leased on a franchise basis by the Sir Sirlion Meat Products Co., Chicago.

AMI Medical Advertising

The American Meat Institute has announced three more ads in its series of medical advertising. These are:

(1) "Meat . . . and the Anabolic Processes." This advertisement appears in March issues of all of the state medical journals and in other journals in specialty fields, such as *Pediatrics*, *Surgery*, *Gynecology and Obstetrics*, *Geriatrics and Public Health*.

(2) "The Important Functions of Protein in Health and Disease." This will appear in the April issue of *Today's Health*, published by the American Medical Association.

(3) "Meat in the Dietary Regimen in Cirrhosis." This will be published in April issues of several journals.

NEVERFAIL

... for
taste-tempting
HAM
FLAVOR

Pre-Seasoning 3-DAY HAM CURE

It's the good, old-fashioned, full-bodied ham flavor that your customers want. That's what NEVERFAIL gives you. For extra goodness, NEVERFAIL imparts to the ham a distinctive, aromatic fragrance . . . because it *pre-seasons* as it cures. In addition, the NEVER-FAIL 3-Day Ham Cure always produces an appetizing, eye-catching pink color . . . mouth-melting tenderness . . . and a texture that's moist but never soggy. Write today for complete information.

"The Man You Knew"



The Founder of
H. J. Mayer & Sons Co., Inc.

H. J. MAYER & SONS CO., INC.

6815 SOUTH ASHLAND AVENUE • CHICAGO 36, ILLINOIS

Plant: 6819-27 South Ashland Avenue

IN CANADA: H. J. MAYER & SONS CO. (Canada) Limited, WINDSOR, ONTARIO

LIVESTOCK MARKETS

Weekly Review

World Hog Numbers Set New Record: Rise 2% Above Prewar Level

World hog numbers on January 1, 1951 were estimated at 297,200,000 head, a record total and 6 per cent larger than a year earlier, according to the Office of Foreign Agricultural Relations. For the first time in any one of the postwar years, current numbers were 2 per cent above the 1936-40 average. A further moderate increase in world hog numbers is in prospect during 1951.

Increases in hog numbers are expected in the United States and Canada during 1951 but some leveling of numbers in Western Europe is likely as the availability of feed supplies tightens. Hog production was generally profitable during 1950 and only a serious price drop or short supply of feed could seriously curtail farrowings.

Hog numbers continued their upward trend in 1950 following three generally favorable seasons for forage and feed supplies. Strong demand for pork and pork products continued during 1950, the report indicated.

Available data reveal that hog numbers increased sharply in the Soviet Union during the past year and substantial gains were registered in Africa, Europe and North America. Minor increases occurred in Asia and South America, but numbers declined in Oceania. The number of hogs in North and South America and Africa continued to be considerably above prewar levels, while the Soviet Union, Europe, Asia and Oceania were below prewar figures.

United States hog numbers were up 7 per cent from a year earlier (see THE NATIONAL PROVISIONER of February 17, 1951, page 36, for details). Canadian numbers were estimated to be only slightly greater than a year earlier and indicate the continued reversal of the downward trend apparent from 1944 to 1948. The large 1950 feed

crop in Canada should stimulate hog production.

Denmark, an important country in international trade in pork and pork products, substantially increased numbers by 16 per cent. January 1 numbers totaling 3,616,000 head are roughly 21 per cent above prewar.

Numbers in the United Kingdom increased in 1950, but were still far below the prewar average. Price increases were given as the principal reason for the continued rise in U.K. numbers. Hog numbers are expected to rise somewhat during 1951 as the feed supply is reported to be better. France maintained hog numbers near the 1950 level.

Hog numbers in the Soviet Union increased about 27 per cent, but were still 25 per cent below prewar. Satellite countries also have increased their hog output. Sufficient feed supplies coupled with intensive breeding programs undoubtedly have contributed to the increase.

Australian hog numbers continued to decrease because of general price dissatisfaction and were down 6 per cent from a year earlier.

Hog numbers for the principal producing areas on January 1 were estimated as follows: United States, 65,028,000; Canada, 5,419,000; total North America, 81,000,000; France, 6,735,000; Western Germany, 11,838,000; total Europe, 71,200,000; U.S.S.R., 24,100,000; Asia, 79,900,000; South America, 35,000,000; Africa, 4,200,000; Australia and New Zealand, 1,800,000.

Barrow Show Dates Set

The 1951 National Barrow Show will be held September 12, 13, 14 and 15 in Austin, Minn. In the continuing effort to encourage the development of a more meaty hog in line with the consumer's wants, the maximum weight was again reduced this year. The weight range is now 190 to 250 lbs. Last year the maximum weight was 260 lbs. and in 1949 it was 270 lbs.

Both Cattle and Hogs Marketed at Heavier Weights Than in 1950

The average live weights of the 887,000 cattle, 374,000 calves, 4,159,000 hogs and 740,000 sheep and lambs slaughtered in federally inspected plants during the month of February, 1951, with comparative figures for February, 1950, were reported by the U. S. Department of Agriculture as shown in the following tables:

	1951	February—1950
Cattle	1,017.1	1,000.6
Steers*	1,018.7	992.5
Heifers*	869.6	851.8
Cows*	1,047.9	1,040.9
Calves	175.9	181.1
Hogs	245.1	238.7
Sheep and lambs	103.4	103.5

*Also included with cattle.

Packers operating under federal inspection paid the following average prices per cwt. for livestock during the periods under comparison:

	1951	February—1950
Cattle	\$29.91	\$21.38
Steers*	33.42	23.99
Heifers*	31.28	22.38
Cows*	23.56	16.19
Calves	33.00	24.87
Hogs	21.93	16.64
Sheep and lambs	34.90	24.17

*Also included with cattle.

The dressing yields of the livestock slaughtered (per 100 lbs. live weight) are shown below:

	1951	February—1950
Cattle	54.6	54.6
Calves	56.6	55.7
Hogs*	75.8	76.1
Sheep and lambs	47.5	47.6
Lard per 100 lbs.	14.4	14.7
Lard per animal	35.3	35.2

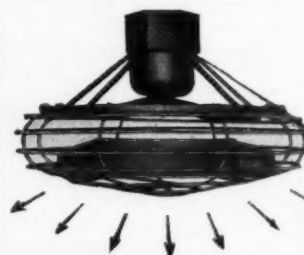
*Subtract 7.0 to obtain reported packer style average.

The average dressed weights of federally inspected slaughter were reported as follows:

	1951	February—1950
Cattle	555.3	546.9
Calves	99.6	100.9
Hogs	185.8	181.7
Sheep and lambs	49.1	49.3

Serving All
KENNETT-MURRAY
LIVESTOCK BUYING SERVICE
Important Markets!

CINCINNATI, OHIO
DAYTON, OHIO
DETROIT, MICH.
FT. WAYNE, IND.
INDIANAPOLIS, IND.
JONESBORO, ARK.
LAFAYETTE, IND.
LOUISVILLE, KY.
MONTGOMERY, ALA.
NASHVILLE, TENN.
OMAHA, NEBRASKA
SIOUX CITY, IOWA
SIOUX FALLS, S.D.



THE *Reco*
Fly Chaser Fan

Solves the fly pest problem. When installed at entrances, shipping platforms and conveyor openings blows a volume of air downward which flies don't pass through. Avoids necessity of fly sprays.

REYNOLDS
ELECTRIC COMPANY
Established 1900
3089 River Road
Reg. U.S. Pat. Off. River Grove, Ill.



LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Wednesday, March 28, were reported by the Production and Marketing Administration as follows:

HOGS: (Quotations based on hard hogs)

St. L. Natl. Yds. Chicago Kansas City Omaha St. Paul

BARROWS & GILTS:

Good and Choice:

120-140 lbs. ...	\$17.50-19.75	\$16.00-19.00	\$.....	\$.....	\$.....
140-160 lbs. ...	19.50-21.25	18.75-20.75	19.25-20.75	20.00-21.00
160-180 lbs. ...	21.00-22.00	20.50-21.55	20.25-21.50	20.75-22.00
180-200 lbs. ...	21.75-22.00	21.65-22.00	21.25-22.00	22.00-22.60	21.85-22.00
200-220 lbs. ...	21.85-22.10	21.75-22.00	21.75-22.00	22.00-22.60	21.85-22.00
220-240 lbs. ...	21.75-22.00	21.75-22.00	21.50-22.00	22.00-22.60	21.85-22.00
240-270 lbs. ...	21.50-22.00	21.65-22.00	21.25-21.75	21.75-22.50	21.25-21.85
270-300 lbs. ...	21.25-21.75	21.25-21.75	21.00-21.50	21.50-22.00	20.75-21.75
300-330 lbs. ...	20.75-21.35	20.75-21.25	20.75-21.25	20.50-21.50	19.25-20.75
330-360 lbs. ...	20.50-20.75	20.35-20.75	20.50-21.60	20.50-21.50	19.25-20.75

Medium:

160-220 lbs. ...	19.50-21.75	19.50-21.00	19.50-21.50	19.50-22.25
------------------	-------------	-------------	-------------	-------------	-------

SOWS:

Good and Choice:

270-300 lbs. ...	20.00-20.25	20.00-20.25	19.50-19.75	19.00-20.00	18.50-19.75
300-330 lbs. ...	20.00-20.25	20.00-20.25	19.50-19.75	19.00-20.00	18.50-19.75
330-360 lbs. ...	19.75-20.25	19.75-20.25	19.25-19.50	19.00-20.00	18.50-19.75
360-400 lbs. ...	19.00-20.00	19.50-20.00	19.00-19.50	19.00-20.00	18.50-19.75

Good:

400-450 lbs. ...	18.50-19.50	19.00-19.50	18.75-19.25	17.50-19.25	18.25-18.50
450-550 lbs. ...	18.25-19.00	18.25-19.00	18.50-19.00	17.50-19.25	18.25-18.50

Medium:

250-550 lbs. ...	17.50-19.50	17.50-19.50	18.25-19.25	16.50-19.50
------------------	-------------	-------------	-------------	-------------	-------

PIGS (Slaughter):

Medium and good:

90-120 lbs. ...	13.75-17.75	14.50-16.50
-----------------	-------------	-------------	-------	-------	-------

SLAUGHTER CATTLE AND CALVES:

STEERS:

Prime:

700-900 lbs. ...	37.50-40.00	37.50-40.50	37.75-39.50	37.25-39.00	37.50-39.50
900-1100 lbs. ...	38.00-40.50	38.50-42.00	38.50-40.50	37.50-39.50	37.50-40.00
1100-1300 lbs. ...	38.00-40.50	39.00-42.00	38.75-40.50	38.00-41.00	37.50-39.50
1300-1500 lbs. ...	38.00-40.50	39.50-42.00	38.75-40.50	38.75-41.00	37.50-39.50

Choice:

700-900 lbs. ...	34.75-37.50	34.50-38.50	34.75-38.25	34.25-37.50	35.50-37.50
900-1100 lbs. ...	35.00-38.00	34.75-39.00	35.00-38.75	34.25-37.75	33.50-37.50
1100-1300 lbs. ...	35.00-38.00	35.25-39.50	35.50-38.75	34.75-38.75	35.50-37.50
1300-1500 lbs. ...	35.00-38.00	35.75-39.50	36.00-39.25	35.25-38.75	35.50-37.50

Good:

700-900 lbs. ...	32.50-35.00	33.00-34.75	32.25-35.00	31.50-34.25	33.50-35.50
900-1100 lbs. ...	33.00-35.00	33.25-35.25	32.75-35.50	32.00-34.75	33.50-35.50
1100-1300 lbs. ...	33.50-35.00	33.50-35.75	32.75-35.75	32.50-35.25	33.50-35.50

Commercial,

All wts.	31.00-33.50	31.25-33.50	30.50-32.75	30.00-33.00	30.50-33.50
Utility, all wts. ...	29.00-31.00	29.00-31.25	28.00-30.50	28.00-30.00	28.00-30.50

HEIFERS:

Prime:

600-800 lbs. ...	36.50-38.50	36.50-38.00	36.75-38.50	36.25-37.50	36.50-38.50
800-1000 lbs. ...	36.50-38.50	37.00-39.00	37.00-39.00	36.25-37.50	36.50-38.50

Choice:

600-800 lbs. ...	34.00-36.50	33.50-37.00	34.25-37.00	33.25-36.25	35.00-36.50
800-1000 lbs. ...	34.00-36.50	34.00-37.00	34.50-37.00	33.25-36.25	35.00-36.50

Good:

500-700 lbs. ...	32.00-34.00	32.00-34.00	32.00-34.50	31.00-33.25	32.50-35.00
700-900 lbs. ...	31.50-34.00	32.50-34.00	32.00-34.50	31.00-33.25	32.50-35.00

Commercial,

All wts.	29.50-32.00	28.50-32.50	29.50-32.00	29.00-31.00	30.00-32.50
Utility, all wts. ...	27.00-29.50	27.00-28.50	27.50-29.50	27.00-29.00	27.50-30.00

COWS (All Weights):

Commercial ...	27.25-29.50	27.50-29.50	27.25-29.00	27.00-28.50	26.00-28.50
Utility ...	26.00-27.25	24.00-27.75	25.50-27.25	24.00-27.00	23.50-26.00
Can. & cut. ...	19.50-26.00	21.00-24.50	21.00-25.00	20.00-24.00	19.50-23.50

BULLS (YRLS. EXCL.) All Weights:

Good & choice ...	30.50-31.25	29.00-30.50
Commercial ...	29.00-30.50	29.75-32.25	30.50-31.50	30.00-31.50	29.00-30.50
Utility ...	26.00-29.00	27.75-29.75	28.50-30.50	28.00-30.00	26.50-29.00
Cutter ...	20.00-26.00	23.00-27.75	25.50-28.50	25.50-28.00	23.00-26.50

VEALERS (All Weights):

Choice & prime ...	40.00-43.00	36.00-38.50	35.00-39.00	33.00-39.00	30.00-36.00
Com'l & good ...	32.00-40.00	32.00-36.50	30.00-35.00	28.00-33.00	25.00-30.00
Cull & utility
75 lbs. up ...	20.00-32.00	24.00-32.00	21.00-30.00	24.00-28.00	19.00-25.00

CALVES (500 Lbs. Down):

Choice & prime ...	35.00-37.00	33.00-38.00	34.00-37.00	32.00-38.00	30.00-33.00
Com'l & good ...	28.00-35.00	29.00-34.00	29.00-34.00	28.00-32.00	25.00-30.00
Cull & utility ...	20.00-28.00	23.50-29.00	20.00-29.00	23.00-28.00	20.00-25.00

SLAUGHTER LAMBS AND SHEEP:

LAMBS:

Good & choice* ...	41.00-42.50	40.00-41.50	40.50-41.50	40.50-41.50	41.00-41.25
Med. & good* ...	38.50-41.50	37.00-41.00	36.50-40.25	39.50-40.50	37.75-40.75
Common ...	32.00-38.00	31.00-36.00	32.50-36.50	38.50-39.50	34.00-37.50

EWES (Wooled):

Good & choice* ...	22.00-23.00	22.50-23.50	22.00-23.00	22.00-24.00	22.00-23.50
Com. & med. ...	20.00-22.00	20.00-22.50	18.00-21.50	18.00-22.00	17.00-21.50

*Quotations on woolled stock based on animals of current seasonal market weight and wool growth, those on shorn stock on animals with No 1 and 2 pelt.

*Quotations on slaughter lambs and yearlings of good and choice grades and the medium and good grades and on ewes of good and choice grades as combined represent lots averaging within the top half of the good and the top half of the medium grades, respectively.



Preferred PACKAGING SERVICE

GLASSINE • GREASEPROOF
BACON PAK • LARD PAK • MAR PAK
SPECIAL PAPERS
PENNY Cellophane

Daniels MANUFACTURING COMPANY

SHIMLERS, WISCONSIN
CREATORS • DESIGNERS • MULTI-COLOR PRINTERS

LARD FLAKES

IMPROVE YOUR LARD

• We are shippers of carload and L.C.L. quantities of Hydrogenated LARD FLAKES.

Samples will be sent on request.

Our laboratory facilities are available free of charge for assistance in determining the quantities of Lard Flakes to be used and methods of operation.

THE E. KAHN'S SONS CO.

CINCINNATI 25, OHIO • Phone: Kirby 4000

THE FOWLER CASING CO. LTD.

For 30 Years the Largest Independent Distributors of
QUALITY AMERICAN HOG CASINGS

In Great Britain

8 MIDDLE ST., WEST SMITHFIELD, LONDON E. C. 1, ENGLAND
(Cables: Ewence, London)

LEADING PACKERS USE

AIR-O-CHEK

• The casing valve with the internal fulcrum lever

An ingenious inside lever arrangement opens valve. Quick acting. Self closing.

Send for Bulletin

AIR-WAY PUMP & EQUIP. CO., 4501 W. Thomas St. Chicago 51, Ill.

THE WM. SCHLUDERBERG—T. J. KURDLE CO.

PRODUCERS OF



MEATS OF UNMATCHED QUALITY

MAIN OFFICE AND PLANT

3800-4000 E. BALTIMORE ST., BALTIMORE, MD.

LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt. paid for specified grades of steers, calves, hogs and lambs at eleven leading markets in Canada during the week ended March 17 were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

STOCK YARDS	GOOD STEERS	VEAL CALVES	HOGS*	LAMBS
	Up to 1000 lb.	Good and Choice	Gr. B ¹ Dressed	Gd. Handyweights
Toronto	\$32.27	\$36.84	\$34.35	\$38.74
Montreal	33.20	40.20	33.61	35.50
Winnipeg	31.75	37.21	33.43	34.76
Calgary	32.31	37.10	34.45	34.25
Edmonton	32.50	38.50	34.60	35.00
Lehrbridge	32.12	34.00
Pr. Albert	31.50	36.40	32.85	...
Moose Jaw	30.00	35.00	33.35	...
Saskatoon	31.10	37.50	33.35	...
Regina	30.90	36.50	32.35	...
Vancouver	32.50

*Dominion government premiums not included.

Order Buyer of Live Stock

L. H. McMURRAY, Inc.

40 Years' Experience
on the Indianapolis Market

INDIANAPOLIS • FRANKFORT
INDIANA

Tel. FRanklin 2927

Tel. 2233

RED SEAL
CERTIFIED
CASING COLORS

Especially made
for coloring
sausage casings

WARNER-JENKINSON MFG. CO.
2526 BALDWIN ST. • ST. LOUIS 8, MO.



Hi-Test

**FOR POWER AND
PROCESS STEAM**

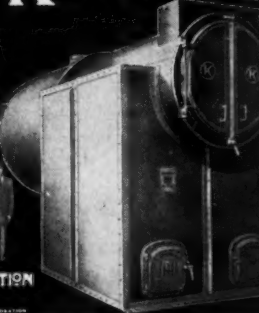
6 Sizes for 50 to 150 H.P., 125
and 150 lbs. W.P. . . . a quick
steaming, all-welded portable
type with firebox for refractory
lining. A fuel saver.

80 Years Boilermakers

Write Dept. 80-B3 for 6" scale
with pipe diameter markings.

KEWANEE BOILER CORPORATION
KEWANEE, ILLINOIS

KEWANEE



SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ending March 24:

CATTLE	Week Ended	Prev. Week	Cor.
	Mar. 24	Week	1950
Chicago	17,823	17,051	19,826
Kansas City	14,801	11,641	14,836
Omaha	18,707	18,944	18,200
E. St. Louis	5,691	5,057	6,054
St. Joseph	7,117	6,244	7,134
Sioux City	...	9,578	8,700
Wichita	2,748	2,952	3,275
New York & Jersey City	8,145	7,584	7,318
Okl. City	2,371	2,068	3,154
Cincinnati	3,084	2,668	3,323
Denver	8,068	7,580	8,274
St. Paul	8,205	10,719	16,311
Milwaukee	3,934	3,974	3,949

Total 109,704 106,660 120,363

HOGS	Week Ended	Prev. Week	Cor.
	Mar. 24	Week	1950
Chicago	37,281	37,050	37,525
Kansas City	14,115	13,280	14,471
Omaha	32,250	40,915	43,556
E. St. Louis	39,118	38,476	42,802
St. Joseph	24,466	26,381	28,110
Sioux City	...	27,840	22,319
Wichita	10,709	9,761	9,211
New York & Jersey City	49,051	43,952	41,709
Okl. City	14,662	13,997	12,436
Cincinnati	17,636	18,359	17,729
Denver	12,008	11,361	11,492
St. Paul	16,733	33,679	45,965
Milwaukee	5,059	5,907	6,400

Total 273,118 320,976 331,425

SHEEP	Week Ended	Prev. Week	Cor.
	Mar. 24	Week	1950
Chicago	1,194	1,003	6,188
Kansas City	4,511	3,473	11,065
Omaha	8,208	6,227	8,866
E. St. Louis	1,818	829	4,656
St. Joseph	7,636	9,676	8,468
Sioux City	...	2,059	2,157
Wichita	1,848	806	2,373
New York & Jersey City	37,145	38,152	31,782
Okl. City	1,898	1,696	2,903
Cincinnati	168	82	191
Denver	5,985	5,117	11,811
St. Paul	1,238	2,313	5,225
Milwaukee	282	270	507

Total 71,931 72,282 95,922

*Cattle and calves.
†Federally inspected slaughter, including direct.

‡Stockyards sales for local slaughter.
§Stockyards receipts for local slaughter, including direct.

BALTIMORE LIVESTOCK

Livestock prices at Baltimore, Md., on Thursday, March 29, were as follows:

CATTLE:	Steers, ch. & prime	\$36.00@37.00
	Steers, gd. & ch.	34.00@36.00
	Steers, utility to gd.	30.00@32.50
	Heifers, ch.	35.50 only
	Heifers, commercial & gd.	27.00@33.00
	Cows, commercial	28.00@31.00
	Cows, utility	20.00@28.50
	Cows, can. & cut.	21.00@26.00
	Bulls, commercial	28.00@32.00
	Bulls, utility	23.00@27.00
	Bulls, cutter	23.00 only

CALVES:	Vealers, ch. & prime	\$41.00 only
	Vealers, commercial to ch.	38.00@40.00
	Calves, commercial & gd.	32.00@38.00
	Cull & utility	20.00@32.00
HOGS:	Gd. & ch., 170-230	\$22.75@23.00
	Sows, 400/down	19.00@19.50

NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market, for week ended March 23:

Cattle Calves Hogs* Sheep	Salable	400	272	453	236
Direct	4,665	2,017	25,817	24,116	
Previous week:	Salable	338	309	705	256
Total (incl. direct)	3,786	2,248	22,141	23,448	

*Including hogs at 31st street.

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS				
	Cattle	Calves	Hogs	Sheep
Mar. 21...	9,225	332	11,489	1,619
Mar. 22...	3,052	342	10,888	821
Mar. 23...	803	171	6,033	94
Mar. 24...	91	47	2,114	21
Mar. 26...	9,669	297	10,911	1,597
Mar. 27...	7,045	384	14,372	711
Mar. 28...	7,500	300	12,500	1,900
Mar. 29...	2,700	300	9,000	1,000

*Week so far ... 26,914 1,281 46,783 5,208
Wk. ago. 28,567 1,354 52,510 6,500
1950 ... 32,631 2,920 55,232 14,652
1949 ... 27,865 2,141 42,588 4,050
*Including 250 cattle, 12,263 hogs and 1,076 sheep direct to packers.

SHIPMENTS				
	Cattle	Calves	Hogs	Sheep
Mar. 22...	1,444	1	376	964
Mar. 23...	888	12	1,717	450
Mar. 24...	184	0
Mar. 26...	2,497	...	1,026	482
Mar. 28...	3,500	...	700	1,000
Mar. 27...	2,740	36	845	...
Mar. 29...	1,400	...	400	700

Week so far ... 10,146 36 2,971 2,182
Wk. ago. 9,800 37 2,815 3,188
1950 ... 9,700 82 2,431 7,144
1949 ... 9,704 150 1,790 2,115

MARCH RECEIPTS	1951	1950
Cattle	121,961	137,949
Calves	6,597	9,271
Hogs	272,614	270,651
Sheep	30,444	63,220

MARCH SHIPMENTS	1951	1950
Cattle	46,341	49,224
Hogs	19,007	20,602
Sheep	14,413	28,006

CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Thursday, March 29:

	Week ended Mar. 29	Week ended Mar. 22
	Packers' purch.	35,523 38,896
	Shippers' purch.	4,727 3,085
Total	40,250	42,831

LIVESTOCK PRICES AT LOS ANGELES

Prices paid for livestock at Los Angeles, March 29.

CATTLE:	Steers, low ch.	\$36.25 only
	Steers, high gd.	35.35 only
	Cows, commercial	27.50@28.00
	Cows, utility	24.50@27.00
	Cows, can. & cut.	21.50@24.00
	Bulls, good	34.00 only
	Bulls, utility	28.00@30.00

CALVES:	Vealers, commercial & gd.	\$34.00@38.00
	Calves, commercial & gd.	32.00@37.00
	Cull & utility	25.00@31.00

HOGS:	Good & ch., 185-240	\$23.00@24.00
	Sows, gd. & ch.	20.00 only

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ending March 22:

Cattle Calves Hogs Sheep	Los Angeles	5,500	975	2,375	...
	N. Portland	1,525	235	1,175	320
S. Francisco	750	50	1,950	975	

CANADIAN STOCKS

Canadian storage stocks on March 1 were:

	Mar. 1* 1951	Feb. 1† 1951	Mar. 1 1950
Beef	10,483,000	12,742,000	10,162,000
Veal	1,128,000	1,833,000	2,677,000
Pork	17,856,000	17,719,000	14,445,000
Mutton & Lamb	1,773,000	2,760,000	3,157,000

*Preliminary. †Revised.

OCK
the Chi-
current

2500
89 1,619
88 821
83 94
14 21
11 1,597
72 711
400 1,900
400 1,090

83 5,208
110 5,500
232 14,552
888 4,950
263 hogs
packers.

83 5,208
110 5,500
232 14,552
888 4,950
263 hogs
packers.

83 5,208
110 5,500
232 14,552
888 4,950
263 hogs
packers.

83 5,208
110 5,500
232 14,552
888 4,950
263 hogs
packers.

83 5,208
110 5,500
232 14,552
888 4,950
263 hogs
packers.

83 5,208
110 5,500
232 14,552
888 4,950
263 hogs
packers.

83 5,208
110 5,500
232 14,552
888 4,950
263 hogs
packers.

83 5,208
110 5,500
232 14,552
888 4,950
263 hogs
packers.

83 5,208
110 5,500
232 14,552
888 4,950
263 hogs
packers.

83 5,208
110 5,500
232 14,552
888 4,950
263 hogs
packers.

83 5,208
110 5,500
232 14,552
888 4,950
263 hogs
packers.

83 5,208
110 5,500
232 14,552
888 4,950
263 hogs
packers.

83 5,208
110 5,500
232 14,552
888 4,950
263 hogs
packers.

83 5,208
110 5,500
232 14,552
888 4,950
263 hogs
packers.

83 5,208
110 5,500
232 14,552
888 4,950
263 hogs
packers.

83 5,208
110 5,500
232 14,552
888 4,950
263 hogs
packers.

83 5,208
110 5,500
232 14,552
888 4,950
263 hogs
packers.

83 5,208
110 5,500
232 14,552
888 4,950
263 hogs
packers.

83 5,208
110 5,500
232 14,552
888 4,950
263 hogs
packers.

83 5,208
110 5,500
232 14,552
888 4,950
263 hogs
packers.

83 5,208
110 5,500
232 14,552
888 4,950
263 hogs
packers.

83 5,208
110 5,500
232 14,552
888 4,950
263 hogs
packers.

83 5,208
110 5,500
232 14,552
888 4,950
263 hogs
packers.

83 5,208
110 5,500
232 14,552
888 4,950
263 hogs
packers.

83 5,208
110 5,500
232 14,552
888 4,950
263 hogs
packers.

83 5,208
110 5,500
232 14,552
888 4,950
263 hogs
packers.

83 5,208
110 5,500
232 14,552
888 4,950
263 hogs
packers.

83 5,208
110 5,500
232 14,552
888 4,950
263 hogs
packers.

83 5,208
110 5,500
232 14,552
888 4,950
263 hogs
packers.

83 5,208
110 5,500
232 14,552
888 4,950
263 hogs
packers.

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, March 24, 1951, as reported to The National Provisioner:

CHICAGO

Armour, 6,872 hogs; Swift, 1,244 hogs; Wilson, 1,833 hogs; Agar, 9,138 hogs; Shippers, 4,532 hogs; Others, 18,394 hogs.
Total: 17,823 cattle; 1,480 calves; 41,813 hogs; 1,194 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour	3,068	201	3,132	862
Cudahy	1,864	237	1,304	449
Swift	2,505	312	4,416	991
Wilson	977
Central	1,266
Others	4,341	...	5,363	2,200
Total	14,051	750	14,115	4,511

OMAHA

	Cattle & Calves	Hogs	Sheep
Armour	5,288	5,282	4,018
Cudahy	3,944	5,132	950
Swift	3,824	5,984	488
Wilson	1,900	3,552	...
Comhusker	522
Eagle	68
Gr. Omaha	120
Hoffman	69
Rothschild	454
Roth	1,009
Kingman	1,423
Merchants	25
Midwest	37
Omaha	304
Union	208
Others	10,457
Total	19,285	30,407	5,465

E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour	2,500	584	12,484	764
Swift	2,500	1,509	12,706	1,054
Hunter	571	...	4,439	...
Hell	2,280	...
Krey	2,253	...
Lachle	1,265	...
Sieloff	601	...
Others	2,977	853	11,431	208
Shippers	2,719	800	13,603	...
Total	11,387	3,806	64,152	2,026

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift	2,025	151	8,660	4,878
Armour	2,341	203	6,017	178
Others	3,132	3	5,863	1,183
Total	7,498	357	20,540	6,239

Does not include 9,379 hogs and 3,780 sheep bought direct.

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy	1,092	164	3,646	1,848
Guggenheim	116
Dunn
Ostertag	27	...	781	...
Sunflower	8	...	68	...
Pioneer	125
Excel	395
Others	1,420	...	324	97
Total	3,258	164	4,819	1,945

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour	791	25	1,547	781
Wilson	824	57	1,546	518
Others	63	...	969	...
Total	1,678	82	4,062	1,299

Does not include 596 cattle, 15 calves, 10,600 hogs and 599 sheep bought direct.

DENVER

	Cattle	Calves	Hogs	Sheep
Armour	1,952	9	2,694	6,651
Swift	1,497	13	2,575	3,510
Cudahy	1,085	16	2,777	871
Wilson	1,143
Others	3,395	112	3,294	174
Total	9,072	150	11,310	11,206

LOS ANGELES

	Cattle	Calves	Hogs	Sheep
Armour	160	...	348	...
Cudahy	483	...	397	...
Swift	47	...	123	...
Wilson	28
Acme	276
Atlas	228
Clougherty	70	...	10	...
Coast	152	...	18	...
Herman	180
Lacy	279	...
Union	71
United	223	...	290	...
Others	3,503	341	545	...
Total	5,421	342	2,010	...

CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall's	97
Kahn's
Lohrey	859	...
Meyer
Schlachter	13	129	...	58
Northside
Others	2,065	1,013	16,040	13
Total	2,008	1,142	16,899	168

Does not include 1,075 cattle, 1 calf and 2,094 hogs bought direct.

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	675	270	1,676	1,171
Swift	...	251	2,002	4,466
Blue Bonnet	116	5	336	...
City
Rosenthal	164
Total	1,428	526	4,014	5,637

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	2,034	2,011	7,738	843
Bartusch	512
Cudahy	731	541	...	382
Rifkin	656	15
Superior	1,244
Swift	2,428	884	8,965	18
Others	943	1,650	3,953	635
Total	9,148	5,101	20,686	1,873

TOTAL PACKER PURCHASES

	Week ended Mar. 24*	Prev. week	Cor. 1950
Cattle	102,147	117,012	128,916
Hogs	234,827	288,228	295,687
Sheep	41,563	44,900	72,513

*Does not include Sioux City.

CORN BELT DIRECT TRADING

Des Moines, Ia., March 29
—Prices at the ten concentration yards and 11 packing plants in Iowa, Minnesota:

Hogs, good to choice:
160-180 lbs. \$19.25@21.25
180-240 lbs. 21.00@21.75
240-300 lbs. 20.65@21.75
300-360 lbs. 20.35@21.35

Notes:
270-360 lbs. \$19.75@20.60
400-550 lbs. 18.15@19.65

Corn Belt hog receipts were reported as follows by the USDA:

	This week estimated	Same day last wk. actual
Mar. 23	48,000	50,700
Mar. 24	50,500	32,000
Mar. 26	60,000	32,500
Mar. 27	52,000	47,000
Mar. 28	32,000	40,000
Mar. 29	45,000	40,000

LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended March 24, with comparisons:

	Cattle	Hogs	Sheep
Week to date	209,000	468,000	111,000
Previous week	207,000	518,000	111,000
Same wk. 1950	216,000	472,000	151,000
1951 to date	2,565,000	6,672,000	1,591,000
1950 to date	2,676,000	6,154,000	1,901,000

EDWARD KOHN Co.

3845 EMERALD AVE., CHICAGO 9, ILL. Phone: YARds 3134

We deal in
Straight or Mixed Cars
BEEF • VEAL
LAMB • PORK
AND OFFAL

• Our more than 25 years in business offers you an established outlet for distribution of your products in the Chicago area.

• Fully equipped coolers for your protection.

We Invite Your Inquiry

EDWARD KOHN CO.
For Tomorrow's Business

ADELMANN

The choice of discriminating packers all over the world.

Available in Cast Aluminum and Stainless Steel. The most complete line offered. Ask for booklet "The Modern Method."



HAM BOILER CORPORATION

Office and Factory, Port Chester, N. Y.
Chicago Office, 332 S. Michigan Ave.



BLACK HAWK

CORN • BEEF • VEAL • LAMB • SMOKED MEATS
RY • SAUSAGE • VACUUM COOKED MEATS • LARD

THE RATH PACKING CO., WATERLOO, IOWA

MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U.S.D.A., Production & Marketing Association)

STEER AND HEIFER: Carcasses		BEEF CURED:	
Week ending Mar. 23, 1951	8,513	Week ending Mar. 23, 1951	1,315
Week previous	11,091	Week previous	25,391
Same week year ago	12,083	Same week year ago	10,330
COW:		PORK CURED AND SMOKED:	
Week ending Mar. 23, 1951	1,749	Week ending Mar. 23, 1951	685,010
Week previous	1,479	Week previous	955,257
Same week year ago	1,457	Same week year ago	780,553
BULL:		LARD AND PORK FATS:	
Week ending Mar. 23, 1951	557	Week ending Mar. 23, 1951	17,072
Week previous	725	Week previous	83,284
Same week year ago	776	Same week year ago	31,427
VEAL:		LOCAL SLAUGHTER	
Week ending Mar. 23, 1951	15,467	CATTLE:	
Week previous	12,436	Week ending Mar. 23, 1951	8,145
Same week year ago	11,495	Week previous	7,584
LAMB:		Same week year ago	7,318
Week ending Mar. 23, 1951	20,326	CALVES:	
Week previous	28,314	Week ending Mar. 23, 1951	7,747
Same week year ago	30,723	Week previous	7,098
MUTTON:		Same week year ago	10,065
Week ending Mar. 23, 1951	233	HOGS:	
Week previous	229	Week ending Mar. 23, 1951	49,051
Same week year ago	286	Week previous	43,932
HOG AND PIG:		Same week year ago	41,838
Week ending Mar. 23, 1951	15,670	SHEEP:	
Week previous	13,460	Week ending Mar. 23, 1951	37,145
Same week year ago	15,205	Week previous	38,152
PORK CUTS: Pounds		Same week year ago	31,782
Week ending Mar. 23, 1951	1,587,211	COUNTRY DRESSED MEATS	
Week previous	2,680,120	VEAL:	
Same week year ago	1,295,789	Week ending Mar. 23, 1951	7,978
BEEF CUTS:		Week previous	8,551
Week ending Mar. 23, 1951	135,373	Same week year ago	9,080
Week previous	92,997	HOGS:	
Same week year ago	39,300	Week ending Mar. 23, 1951	8
VEAL AND CALF CUTS:		Week previous	4
Week ending Mar. 23, 1951	9,605	Same week year ago	4
Week previous	9,828	LAMB AND MUTTON:	
Same week year ago	1,490	Week ending Mar. 23, 1951	2,057
LAMB AND MUTTON CUTS:		Week previous	171
Week ending Mar. 23, 1951	1,425	Same week year ago	153
Week previous	1,425	*Incomplete.	
Same week year ago	6,215		

WEEKLY INSPECTED SLAUGHTER

Slaughter at 32 centers during the week ended March 24 was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
NORTH ATLANTIC				
New York, Newark, Jersey City...	8,145	7,747	49,051	37,145
Baltimore, Philadelphia	4,700	973	32,125	372
NORTH CENTRAL				
Cincinnati, Cleveland, Indianapolis...	8,497	2,985	67,113	3,041
Chicago Area	20,028	1,906	83,062	3,970
St. Paul-Wisc. Group	19,140	25,497	88,987	5,435
St. Louis Area	9,835	4,914	94,545	3,234
Sioux City	9,038	26	27,278	2,966
Omaha	20,326	374	48,247	12,707
Kansas City	13,026	1,340	37,488	5,066
Iowa and So. Minn.	15,571	2,344	163,726	17,493
SOUTHEAST	1,922	786	29,323	...
SOUTH CENTRAL WEST	15,046	2,204	69,518	14,071
ROCKY MOUNTAIN	9,944	277	15,288	7,890
PACIFIC	17,807	1,019	34,324	24,067
Grand Total	173,445	55,462	839,107	137,427
Total week ago	166,027	50,969	837,773	141,996
Total same week 1950	179,913	79,175	778,762	167,640

*Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wisc. *Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. *Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. *Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. *Includes So. St. Joseph, Mo., Wichita, Kans., Oklahoma City, Okla., Ft. Worth, Texas. *Includes Denver, Colo., Ogden and Salt Lake City, Utah. *Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

NOTE: Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughter under federal inspection during February 1951—Cattle, 76.6; calves, 62.4; hogs, 73.5; sheep and lambs, 81.8.

SOUTHEASTERN RECEIPTS

Receipts of livestock at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton, Georgia; Dothan, Alabama; Jacksonville and Tallahassee, Florida, during the week ended March 23:

	Cattle	Calves	Hogs
Week ending March 23	905	422	12,498
Week previous	1,072	339	13,515
Corresponding week last year	1,315	597	14,107

CLASSIFIED ADVERTISING

POSITION WANTED

WORKING SAUSAGE FOREMAN

Expert in all sausage operations, specializing in loaves. Can take full charge of department and will teach any or all operations to others. Experienced producer with good record of profitable results. German.

W-116, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

BROKERAGE: Would like to become associated with brokerage house. Over 20 years' meat packing industry experience, full line of packinghouse products. Available now. Willing to go anywhere, including west coast. W-117, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Illinois.

SAUSAGE SUPERINTENDENT: Young, aggressive, 16 years' experience, wants permanent connection with quality house. Excellent background. Have operated large departments and can handle personnel. Sales minded and feature profitable attractive specialties. W-106, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SALES MANAGER: Available now. Over 20 years' experience in the meat packing industry. Full line of packinghouse products. Good knowledge of manufacturing and processing. W-118, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PLANT SUPERINTENDENT: Capable of handling ALL functions pertaining to plant operations, regardless of nature or size of plant. Geographic location not too important, however prefer Los Angeles area. W-102, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PLANT SUPERINTENDENT: 37 years old, 18 years' experience in all phases, specialty smoked meats and sausage, livestock buying, handle labor. Will relocate. W-119, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N.Y.

INDUSTRIAL ENGINEER: 11 years' experience. Plant layouts, methods, wage incentives, standard labor costs. W-121, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

HELP WANTED

PORK OPERATIONS FOREMAN

Independent packer in the east, has an opening for a thoroughly qualified pork operations foreman. Medium sized plant processing 800 hogs per day. Salary open. Give all details of experience, education and salary desired in first letter. All replies will be held in confidence.

W-100, THE NATIONAL PROVISIONER, 407 S. Dearborn St. Chicago 5, Ill.

WORKING SAUSAGE FOREMAN

Excellent opportunity for a first-class man to assume full control of department in a small growing California packing plant. Salary open. Give all details of experience in first letter. Replies held in strict confidence. W-122, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PORK CURING FOREMAN

Independent packer in northeastern Ohio has an opening for an experienced cellar foreman. Give all details of experience, education and salary desired in first letter. All replies will be held in confidence.

W-123, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

COMPETENT SAUSAGE MAKER wanted for small eastern Virginia plant. Excellent opportunity for right person. Position must be filled immediately. Virginia Packing Co., Inc., 212-14 East Water St., Norfolk, Virginia. Phone 56735-6.

COST CLERK: Wanted experienced meat packing-house cost clerk, one who can establish and maintain product and production cost records and control. Write qualifications and references to H. H. BRIDGFORD, P. O. Box 552, Anaheim, California (So. Calif.).

HELP WANTED

SALES MANAGER

A small progressive full line packer of quality meat products requires the services of a sales manager. We are interested in a young aggressive man with creative sales ability, capable of training salesmen and building a strong selling organization. This position offers excellent opportunities for the right man. State age, a detailed account of experience and other pertinent information which will be held in strict confidence. W-127, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SAUSAGE FOREMAN: Medium size sausage plant in Virginia. Give family status, experience and salary desired. W-128, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

EQUIPMENT WANTED

WANTED: ANDERSON Duo Expeller, 500 ton curb press, 5x12 cooker, and 3x6 lard roll. Write to: THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

BUSINESS OPPORTUNITIES

HOG • CATTLE • SHEEP SAUSAGE CASINGS ANIMAL GLANDS

Selling Agent • Order Buyer
Broker • Counsellor • Exporter • Importer

SAMI S. SVENDSEN
407 SO. DEARBORN ST., CHICAGO 5, ILL.

CLASSIFIED ADVERTISING

Unless Specifically Instructed Otherwise, All Classified Advertisements Will Be Inserted Over a Blind Box Number

Undisplayed: set solid. Minimum 20 words \$4.00; additional words 20c each. "Position wanted," special rate: minimum 20 words \$3.00, additional words 15c each. Count address or box number as 8 words. Headlines 75c extra. Listing advertisements 75c per line. Displayed, \$8.25 per inch. Contract rates on request.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE. PLEASE REMIT WITH ORDER

EQUIPMENT FOR SALE

RECONDITIONED BUFFALO SAUSAGE MACHINES

Silent Cutters

1—#60 with 60 HP motor	\$3250.00
1—#50 with 30 HP motor	2450.00
1—#43A with 25 HP motor	1250.00
1—#43B with 30 HP motor	1650.00
1—#32B with 7½ HP motor	800.00
1—#27B with 5 HP motor	550.00
1—#23B with 5 HP motor	500.00

Stuffers, Complete With Valves

1—500#	\$1200.00
1—300#	950.00
1—250#	900.00
3—150#	ea. 750.00

Miscellaneous

1—700# Mixer with 7½ HP motor	\$1400.00
1—400# Mixer with 3 HP motor	875.00
1—66-B Grinder with 25 HP motor	1200.00
1—41-B Grinder with 3 HP motor	300.00
2—Ice Crushers with ¼ HP motor	ea. 200.00

Box FS-126, The National Provisioner
407 S. Dearborn St., Chicago 5, Ill.

MEAT PACKERS — ATTENTION!

RENDERING EQUIPMENT

- 1—Boss 300 ton Curb Press & Pump.
- 1—Boss 150 ton Curb Press.
- 2—Albright Neil 5' x 9' Cookers.
- 1—Mech. Mfg. Co. 4' x 16' Cooker-Melter.

STEAM JACKETED KETTLES

- 5—Lee 150, 250 & 400 gal. Stainless Steel.
- 2—60, 75 & 80 gal. 8/8 clad.
- 68—20 gal. to 1200 gal. Aluminum.
- 4—350, 600 & 800 gal. Dopp Seamless.
- 4—Vertical Steel 1750 gal. closed.
- 5—Vertical Steel 9500 gal. closed, agit.

OTHER SELECTED ITEMS

- 72—Aluminum Storage tanks 200 to 800 gals.
 - 1—Sperry 30" P & F Aluminum Filter Press.
 - 1—Self-Adjusting Carton Gluer-Sealer.
- Used and rebuilt Anderson Expellers, all sizes
Send us your inquiries

WHAT HAVE YOU FOR SALE?

CONSOLIDATED PRODUCTS CO., INC.

14-19 Park Row New York 38, N. Y.
Phone: Barclay 7-0600

FOR SALE

2—York 5 x 8 Ammonia Compressors belted to 40 H.P. AC motors, 220 volts, 3 phase, 60 cycles. Complete with starting control boxes. \$1250.00 each F.O.B. Wheeling.

JOHN WENZEL COMPANY

P.O. Box 630 Wheeling, W. Va.

SEMI-TRAILERS

FOR SALE: 4 Fruehauf refrigerated semi-trailers, 19 ft. overall, complete with compressor unit, electric and gasoline engines. Excellent condition, almost new. 600 cu. ft., 5 in. insulation.

HERMAN MORTON

4061 W. Washington Blvd., Los Angeles 18, Calif.
Phone: Parkway 3030

FOR SALE

Griffith motor driven meat stringing machine. Make offers FOB Ohio, to

FS-80, THE NATIONAL PROVISIONER

407 S. Dearborn St. Chicago 6, Ill.

EQUIPMENT FOR SALE

One 4002 Anco stuffer, \$675.00; One 2002 Boss stuffer, \$490.00; One Vacuum soldering machine, \$425.00; New 256 Enterprise grinder, \$450.00; New Anco hog head splitter, \$890.00. FS-105, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

ANDERSON EXPELLERS

All models. Rebuilt, guaranteed, or AS IS. Pittock and Associates, Glen Riddle, Pennsylvania.

PLANTS FOR SALE

West Coast Hotel Supply and Jobbing Plant

FOR SALE or LEASE: Located downtown center of Los Angeles. Modern Brick and Frame Bldg., 4 offices, Two large coolers. Freezer, Smoke house, 2 lofts, Drive-in room, Fenced-in Paved Parking Lot, 15 min. from Packing District. Will stand Federal or State Inspection. Completely equipped. A going prosperous well established big business and clientele goes with deal. Have large quota. Ideal for any business in Meats or Foods. Ownership retiring. Collins & Co., 1139 E. Pico, Los Angeles 21.

RENDERING PLANT

Located in the heart of dairying and hog feeding country, Ohio-Mississippi valley. Plant complete with all and latest equipment, including cooler and freezer for processing live horses. Own water system, with plenty of water. FS-125, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

LARGE MEAT PACKING PLANT

In Dayton, Ohio

Seeking active partner, will consider merging with large processor of pork and beef products, or retail food chain. Plant B.A.I. inspected, capacity 5000 hogs, 500 cattle, 150,000 pounds of sausage. All facilities. Principles only. Contact

DAYTON ARTHUR BEERMAN OHIO

FOR SALE: Old established complete meat packing plant in Michigan. All new equipment. Capacity per week — 100 cattle, 200 hogs, 250,000 lbs. sausage. FS-112, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOR SALE: Miami, Florida's most modern, completely equipped wholesale and retail meat business. Doing a flourishing job! Too large an operation for one man. May consider a partner. Write Box 899, North Miami, Florida.

BUSINESS OPPORTUNITIES

Livestock Buyers and Sellers

Essential "Pocket Calculator" giving live and dressed carcass costs of cattle, sheep and hogs. Postpaid \$1.

M & M Publishing Co.

P. O. Box 6669 Los Angeles 22, Calif.

EXPERT SAUSAGE maker wishes to buy half interest in a small or medium size sausage or packing plant. Write particulars to Box W-129, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

BARLIANT'S

WEEKLY SPECIALS!

We list below some of our current offerings for sale of machinery and equipment available for prompt shipment at prices quoted F.O.B. shipping points. Write for Our Bulletin—Issued Regularly.

Sausage & Smokehouse Equipment

3541—ROTO CUT: Globe Model 5821, size 34x24 with interchangeable 20 Knife Assembly, 10 HP. Motor & starter \$3000.00	
3555—ROTARY MEAT CUTTER: Anco, 2655, (NEW) without motor or V belts	550.00
3581—SILENT CUTTERS: (2) Buffalo 70-B less motors	each 2350.00
3520—SILENT CUTTER: Boss 100-A, less motor	2300.00
3528—SILENT CUTTERS: (2) Boss 2100A, 1 & 2 years old, less motors, each	4050.00
3504—STUFFERS: (8) Anco 4005 cap., with 2 stuffing lives	each 875.00
3467—DERINDER: Globe O'Connor with motor foot operated, conveyor type	595.00
3511—SLICER: U. S. Model 28, recently factory overhauled	225.00
3493—SMOKESTICKS: (3000) 2½" gauge stainless steel, 48" length, like new condition	each .00
3501—SMOKESTICK WASHER: for 48" sticks, with 1 HP. motor	375.00

Miscellaneous

3542—COMPLETE FREEZER UNIT: York Ammonia Compressor DS, 10 HP. Motor, 12 x 6 Receiver, Thermo. Surge Drum Thermometers, 3 HP. Blower, 1½" Spiral Coil, surge drum pressure control with ten trucks Anco with 200 trays, exc. condition	\$2500.00
3460—AIR COMPRESSOR: Gardner Bix, 4½x4½, 20 cu. ft. 150 psi pressure less motor	105.00
3527—HYDRAULIC PRESS: French Oil, 1100 ton, ram 24-1/16" dia. excellent condition	6000.00
3394—BAND SAWS: (4) DO-ALL (NEW) in original crates, 1½ HP. Special each	495.00
3449—BAND SAW: Jones-Superior, 24" complete stainless steel top, 5 HP. motor, exc. condition	825.00
3450—BONE SAW & CARCASS SPLITTER COMBINATION: Best & Donovan	765.00
3518—BOILER: Sellers, gas fired, 25 HP., excellent condition	1125.00
3505—TRUCKS: (6) Yale hydraulic hand lift, 25000 cap. Model 2500W648, for use with skids	ea. 135.00
3497—CASE: F. M. C. Tyler Model F for 300x407 cans	350.00
3496—LABELER: Burt Model J, for cans up to 2½", overhauled and guaranteed	450.00

WEST COAST EQUIPMENT

The following items are available from a closed down plant in California at prices listed:

SAUSAGE STUFFER: Randall, 3002	\$ 450.00
GRINDER: Cleveland Klean-Kut 7E type K, with 25 HP. motor & starter	750.00
HOG HOIST: Triangle, wood frame	125.00
TRACKING: (1100) HANGERS: (447) SWITCHES: (40)	entire lot 700.00
SAUSAGE STICK CAGES: (7) lot 3	85.00
KETTLE: 150 gal. steam jacketed, with hand agitator	125.00
TANK: Brecht, steam jacketed, 40" wide x 57" x 25" on stand	125.00
HOG SCALDING VAT: 9'x6'x20" 23"	125.00

PENNSYLVANIA EQUIPMENT

The following items from a plant in Pennsylvania are offered for sale by us on an exclusive basis. The equipment was purchased new in 1947, used not more than 2 years and in excellent like new condition. Available at approx. 40% discount. Net prices as follows:

MIXER: Buffalo, 22, 4005, with 5 HP. motor, magnetic starter, etc.	\$825.00
GRINDER: Buffalo 251-B with 3 HP. motor	365.00
AIR COMPRESSOR: Curtis 230	245.00
LARD PRESS: Koch, 17 gallon	45.00
SMOKEHOUSE: Griffith, gas fired, portable	365.00

DISPLAY ROOMS and OFFICES

1401 W. Pershing Rd. (39th St.)

U. S. Yards, Chicago 9, Ill.

Cliffside 4-6900

BARLIANT & CO.

- New, Used & Rebuilt Equipment
- Liquidators and Appraisers



MR. HAM GOES TO TOWN FOR MORRELL PRIDE MEATS

PORK • BEEF • LAMB • VEAL

HAMS • BACON • SAUSAGE

LARD • CANNED MEATS

SHEEP, HOG & BEEF CASINGS

JOHN MORRELL & Co.

Established in England in 1827 • • In America since 1865

Packing Plants:

Ottumwa, Iowa • Sioux Falls, S. D. • Topeka, Kansas

HYGRADE'S
BEEF - VEAL - LAMB
PORK

HYGRADE'S
ALL-BEEF
FRANKFURTERS

HYGRADE'S
ORIGINAL
WEST VIRGINIA
CURED HAM

HYGRADE'S
HONEY BRAND
HAMS & BACON

HYGRADE'S
CORNED BEEF
AND TONGUE

HYGRADE
in name...
high grade in fact!

...also a complete line
of Hygrade's Frozen Meats,
Pre-Cooked Frozen Foods
and Canned Meats

HYGRADE FOOD PRODUCTS CORP.
EXECUTIVE OFFICES: 2811 MICHIGAN AVENUE, DETROIT 16

ADVERTISERS

in this issue of THE NATIONAL PROVISIONER

Air-Way Pump & Equip. Co.	33
Allbright-Nell Co., The.	Third Cover
Anderson, V. D., Company.	27
Arkell Safety Bag Co.	22
Armour and Company.	16
Aromix Corporation.	29
Barliant & Company.	37
Busse Brokerage.	First Cover
Cincinnati Butchers' Supply Co., The.	12
Cleveland Cotton Products Co., The.	19
Cudahy Packing Company, The.	14
Custom Food Products, Inc.	18
Daniels Manufacturing Company.	33
Far-Zuperior.	19
Fearn Laboratories, Inc.	15
Fowler Casing Co., Ltd., The.	33
Globe Company, The.	6
Great Lakes Stamp & Mfg. Co.	4
Griffith Laboratories, Inc., The.	3
Grundler Crusher & Pulverizer Co.	26
Ham Boiler Corporation.	35
Horn, A. C., Company, Inc.	5
Hygrade Food Products Corp.	38
James, E. G., Company.	30
Jamison Cold Storage Door Co.	Fourth Cover
Kahn's, E., Sons Co., The.	33
Kennett-Murray Livestock Buying Service.	32
Kewanee Boiler Corporation.	34
Koch Supplies.	25
Kohn, Edward Co.	35
Krey Packing Co.	28
Lasar Manufacturing Company.	23
Levi, Berth. & Co., Inc.	28
Luse-Stevenson Co.	23
Mayer, H. J., & Sons Co., Inc.	31
McMurray, L. H., Inc.	34
Morrell, John & Co.	38
Packing House By-Products Co.	26
Rath Packing Co., The.	35
Reynolds Electric Company.	32
Salzman, Max J.	23
Schluderberg, Wm.-T. J. Kurdie Co., The.	33
Smith's, John E., Sons Company.	Second Cover
Speco, Inc.	19
Vegetable Juices, Inc.	23
Viking Pump Company.	24
Warner-Jenkinson Mfg. Co.	34
Weiller, Jack & Co.	29

While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of a change or omission in this index.

The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.

..... 33
 rd Cover
 27
 22
 16
 29

..... 37
 st Cover

..... 12
 19
 14
 18

..... 33

..... 19
 15
 33

..... 6
 4
 3
 26

..... 35
 5
 38

..... 30
 th Cover

..... 33
 32
 34
 25
 35
 28

..... 23
 28
 23

..... 31
 34
 38

..... 26

..... 35
 32

..... 23
 33
 d Cover
 19

..... 23
 24

..... 34
 29

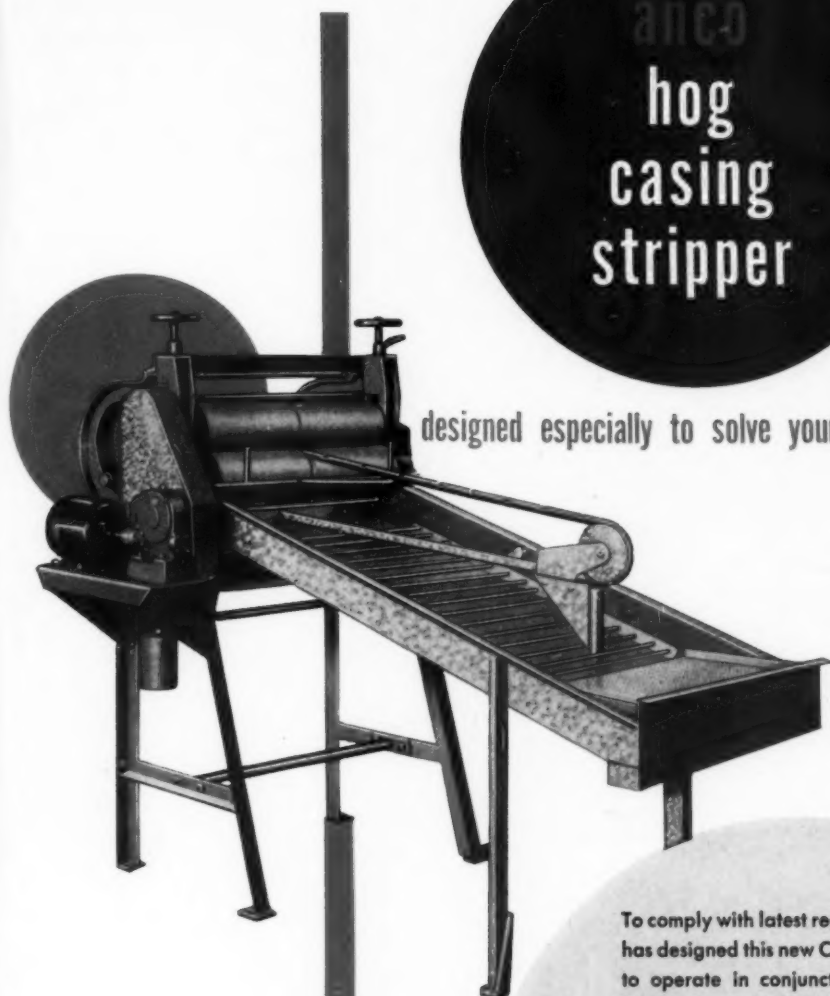
.....
 sion in

products
 under
 y, more
 ick you
 s offer

, 1951

anco hog casing stripper

designed especially to solve your latest casing problem



THE ALLBRIGHT-NELL CO.
 5323 S. WESTERN BLVD., CHICAGO 8, ILLINOIS

To comply with latest regulations, ANCO has designed this new Casing Stripping Unit to operate in conjunction with the Viscera Separating Table, usually located on the slaughtering floor level. As soon as intestines have been "pulled" they are placed on the specially constructed feed belt, which carries them over the apron and through the Stripper, from where they may be finished in the same location by ANCO Fresh Process Casing Cleaning equipment, or delivered to some other location for finishing.

Machines and layouts of equipment can be supplied to handle Casings in required capacities and from the various species of animals.

It will pay you to
specify JAMISON
insulated smokehouse doors

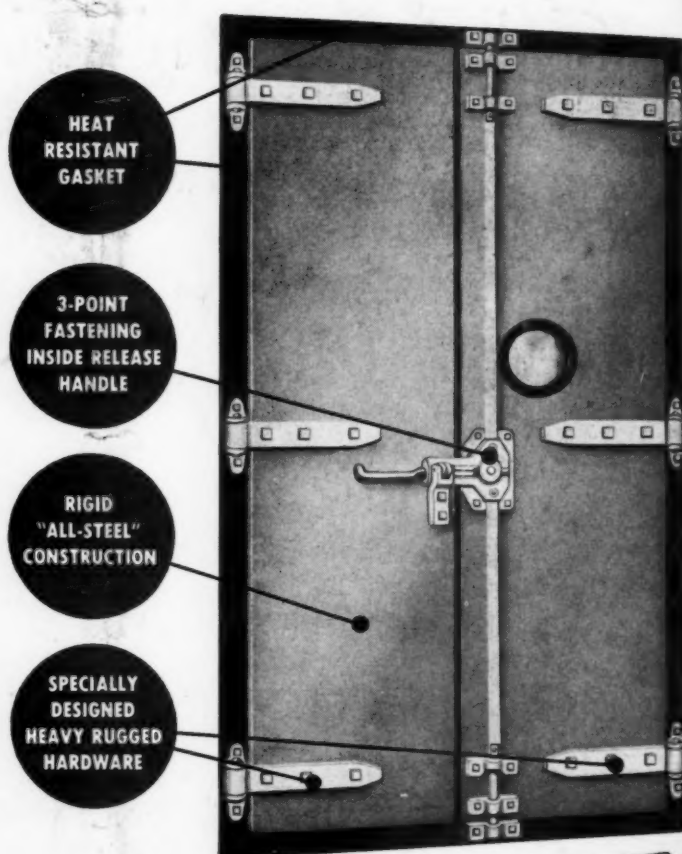
when you modernize your smokehouse or build a new one!

It will pay you, because . . .
no other smokehouse door
offers you so many exclu-
sive features for modern,
efficient operation. No other
door is so expertly designed,
ruggedly built and thor-
oughly insulated to give
you such trouble-free, eco-
nomical operation for added
years of extra service. To *get*
the most for your money...

INSIST UPON JAMISON!

Jamison Cold Storage Door
Co. Hagerstown, Md., U.S.A.

*For complete specifications
write for Bulletin No. 215.*



JAMISON
HAGERSTOWN, MARYLAND, U. S. A.

